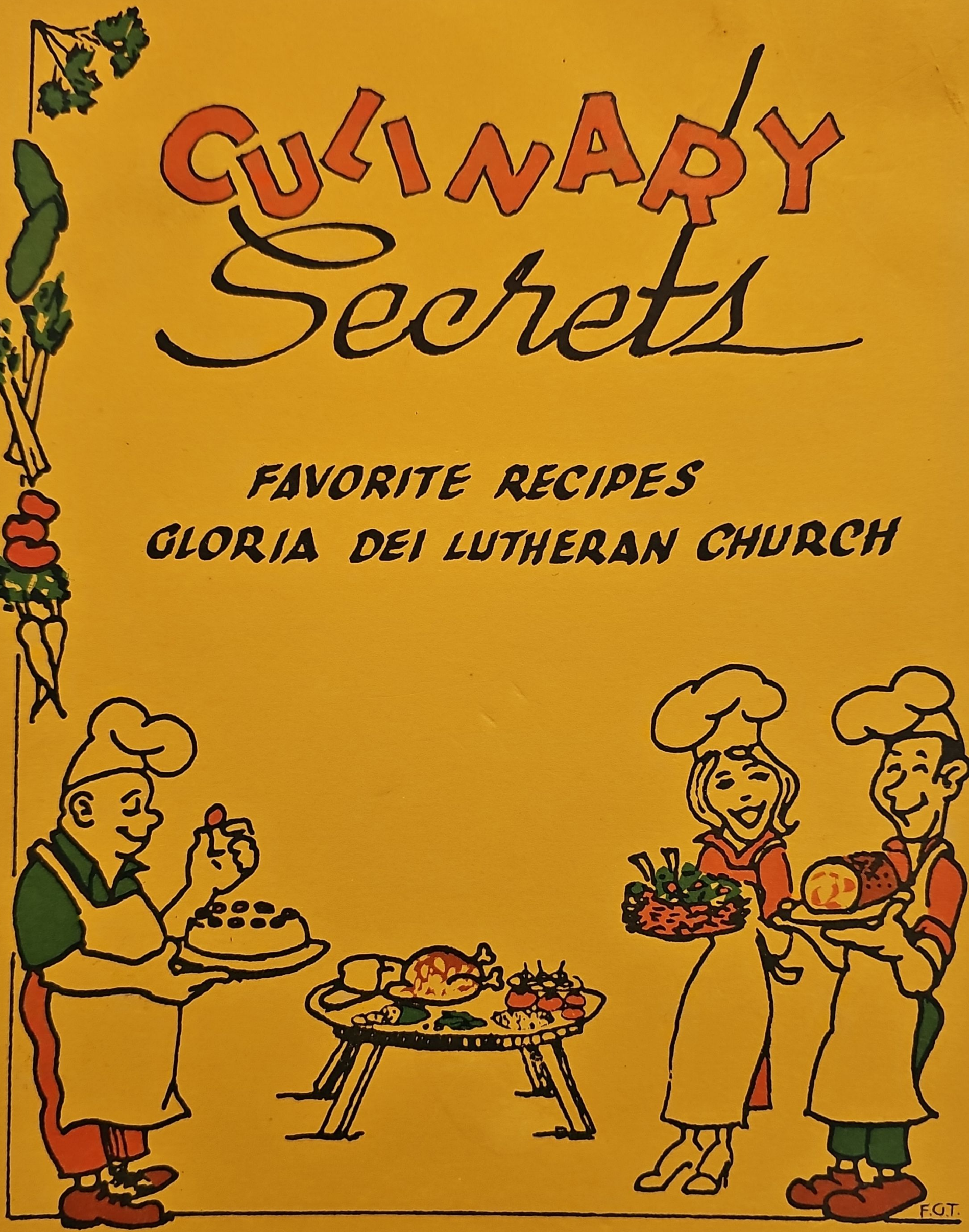
CULINARY Secrets

FAVORITE RECIPES
GLORIA DEI LUTHERAN CHURCH



Lutheran Church Women's

Culinary Secrets

1983

Gloria Dei Lutheran Church
1515 Harrison Ave W.
Olympia, Washington 98502

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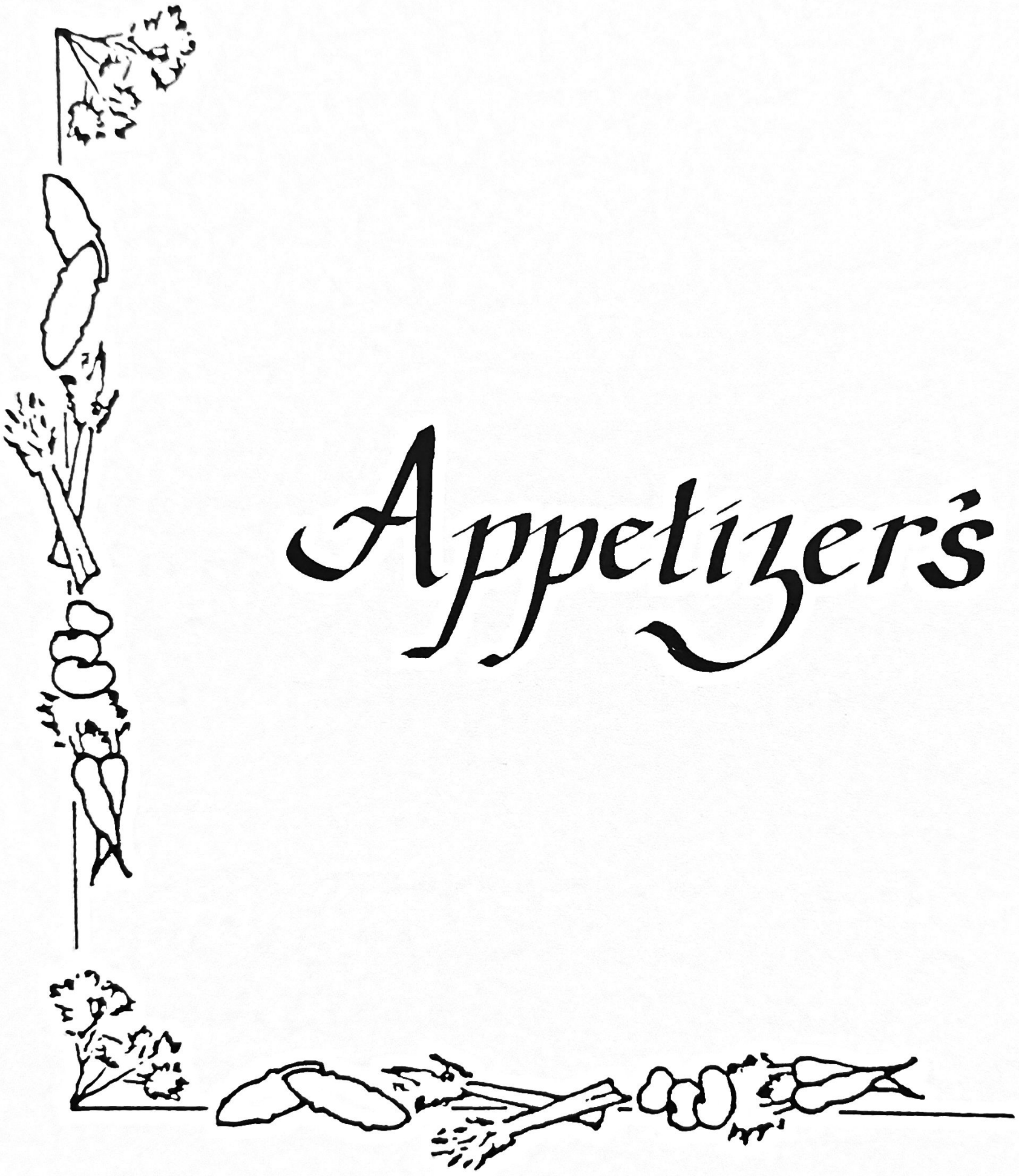


Appetizers

Baked Artichoke Appetizer

1. 8½ oz. can artichokes
1 C. mayonnaise
1 C. parmesan cheese
Add garlic and
lemon juice to taste
Spray pam on small
shallow baking dish.
Chop artichokes somewhat
and arrange in bottom.
Combine mayonnaise, cheese,
garlic & lemon juice. Spread
over artichokes. Sprinkle
with paprika. Bake at
350° for 20 min. Serve warm
with crackers. (Oriental
rice crackers are especially
good with this.)

Irene Stanwood

Cheese Puffs & Crab Filling

Puff

1 c. water, 1/2 c. butter, 1/2 tsp. salt, 1 c. flour, 4 eggs, 1/2 c. parmasean cheese.

Bring water, butter & salt to rolling boil. Add flour & stir mixture til it leaves pan. Remove from heat & beat in eggs. Add cheese. Mix well. Drop by teaspoon on greased baking sheet 1 inch apard.
375° for 20 minutes

Filling

2, 6 1/2 oz. cans of crab meat, 1/4 c. diced celery, 1/4 c. chopped black olives, 1/2 c. mayo., pepper & chile powder to taste.
Cut puffs in half. Fill & put top back on top.

Patti Zech

Crab Mousse

1 can golden cream of mushroom soup
8 oz. cream cheese
1 can crab (or shrimp)
3 Tbsp cold water
1 envelope gelatin
chopped green onion
chopped celery
1 cup mayonnaise

mix soup and cream cheese in saucepan over medium heat until smooth. Dissolve gelatin in cold water. Add to cream mixture. Add remaining ingredients, pour into mold. Chill until set. Serve with crackers as an hors d'oeuvres

Serves 8-10

Lori Buher
LaConner, WA

Cocktail Meatballs

2 lbs. lean Lamburger
1 pkg dry onion soup
1 egg 3/4 C. oatmeal
1/2 C. Chopped nuts

Mix well and form into small meatballs and brown. Don't overcook.

Make a sauce from:
1 - 10 oz bottle Chili Sauce
1 - 10 oz. jar grape jelly
4 Tbsp. lemon juice
Sliced mushrooms to taste.

Add meatballs to heated sauce - Bake 45 min. 350°
Use toothpicks for serving.

Bertha Holmes

Jezebel Sauce

18 oz. pineapple preserves
8 oz. horseradish
1 tsp. black pepper
18 oz. Apple Jelly
6 oz. Yellow Mustard.

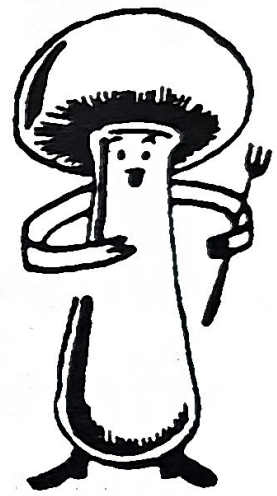
Wash jars + save for storing finished sauce. Mix ingredients in large saucepan. Heat over medium heat, stirring until ingredients are well blended. Pour into jars and refrigerate 48 hours before serving.

To Serve: Pour over cream cheese and eat with crackers

Lori Buher
LaConner, WA

David's Stuffed Mushrooms

3 dozen medium mushrooms
2 cloves garlic, finely chopped
1 C Toasted bread crumbs
1/2 c grated Parmesan cheese
1 egg, well beaten
salt, freshly ground black pepper
2 T olive oil
about 6 T chopped parsley
2 ounces butter
1 C. dry white wine



Wipe mushrooms with damp paper towel. Remove stems and chop finely. Combine with garlic, bread crumbs, cheese, egg, salt, pepper & olive oil. Stuff mushroom caps with this mixture. Sprinkle with parsley, dot with butter and arrange in a baking dish. Pour in white wine and bake in 400° oven for 15 minutes Can be served on buttered toast with a sprinkle of parmesan cheese.

Shirley Root

Pineapple Cheese Ball

2 - 8oz. pckgs. "Philly" Cream Cheese - soft

1 - 8½oz. crushed pineapple - thoroughly drained

2 c. chopped pecans

¼ c. chopped green pepper

2 Tbsp. chopped green onion

1 Tbsp. seasoning salt

Save 1 cup pecans

Mix other ingredients together. Form into ball and roll in the remaining pecans.

Refrigerate for several hours.

Jill Loveless

Salmon Ball

1 # large can salmon
8 oz cream cheese
1 tbs lemon juice
2 tsp. grated onion
1 tsp. horseradish
1/4 tsp liquid smoke
1/4 tsp. salt
3T Add parsley after you roll into a ball along with chopped nuts.

Best Cheese Ball

1 large cream cheese
1 tsp. soy sauce
1 T dehydrated onions
1 can chopped Ortega green Chillies
1 tsp seasoned salt
8 oz. Jack chees, grated

Roll into ball & then roll in nuts.

Mary Arnesen

Easy Shrimp Spread

½ lb shrimp

½ cup alfalfa sprouts

¼ cup chopped green onion

½ cup shredded cheddar cheese

Mayonnaise to blend.

Serve with crackers.

Jean Hamlin

Spinach Balls (Hors d'oeuvres)

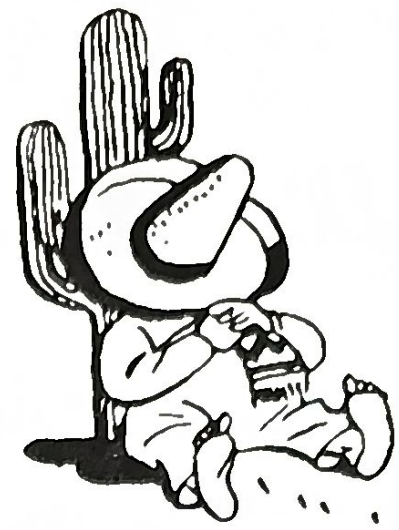
2 pk. chopped frozen spinach
2 cups Pepperidge Farm dressing
2 onions chopped fine
6 beaten eggs
3/4 cup margarine (softened)
½ t. thyme
½ cup grated Swiss cheese
2 T. garlic salt, 1 t. pepper

Defrost and squeeze (very dry) spinach. Mix all ingredients adding eggs last. Shape into 1" balls. Freeze on cookie sheet. Place in plastic bag after frozen. Bake while still frozen at 350 degrees for 20-25 minutes. These keep a long time, so bake as many at a time as needed.

Irene Anderson

Don't feed your guests too many appetizers and hors d'oeuvres before dinner. The hungrier your guests the better cook you are!

Taco Dip



1st Layer: 1 large can refried beans and 1 pkg taco seasoning.

2nd Layer: 1 pt sour cream mixed with 2 avocados - chopped

3rd Layer: 1 small can olives chopped

4th Layer: 3 cups grated cheddar cheese and 3 cups Monterey Jack cheese

5th Layer: 3 tomatoes - chopped

6th Layer: several handfuls of alfalfa sprouts.

Serve with crackers - Makes a large quantity.

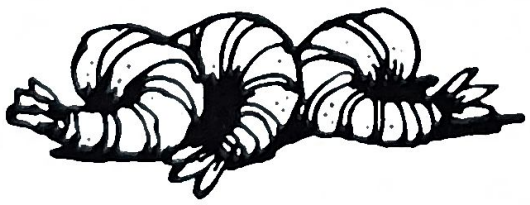
Jean Hamlin

Shrimp Dip - Microwave

1 can cheddar cheese soup
1 4½ oz. can of shrimps
1 8 oz. package cream cheese
3 green onions, thinly sliced

Soften cheese 1 minute on full power. Add remaining ingredients & mix thoroughly. Microwave on roast for 5 minutes. Easy & very good!

Virginia Opsata



Recipes

I love to snip & sort & file,
I madly clip, collect, compile
And peruse them - - -
Some day I may even
use them!

Breads
Rolls
Muffins

Best Ever White Bread

2 C. milk
2 Tblsp. sugar
2 Tsp. salt
1 Tblsp. lard or shortening
1 pkg. active dry yeast
¼ C. warm water (110° to 115°)
6 To 6½ C. sifted all-purpose flour

• Scald milk. Stir in sugar, salt and lard. Cool to lukewarm.

• Sprinkle yeast on warm water. Stir to dissolve. Add yeast & 3 C. flour to milk mixture. Beat with spoon until batter is smooth & sheets off spoon.

• Add enough remaining flour, a little at a time - first with spoon and then with hands - to make a dough that cleans sides of bowl. Turn onto lightly floured board; cover & let rest 10 minutes.

• Knead until smooth & elastic - 8-10 min. Round into ball & put into lightly greased bowl; turn to grease top. Cover & let rise in warm place until doubled - about 1½ hrs. Punch down & let rise until almost doubled - about 45 min.

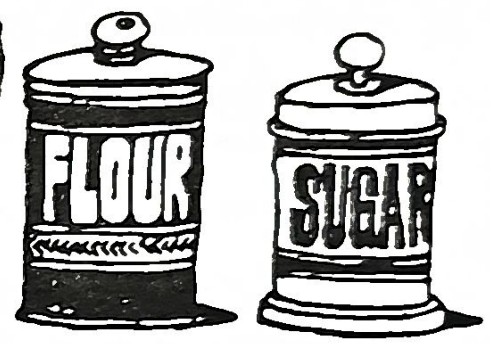
• Turn onto board & shape into 2 loaves. Cover & let rise until doubled (about 1 hr.)

• Bake in hot oven (400°) 35 minutes, or until golden brown. Place on wire racks and let cool away from drafts. Makes 2 loaves. Double recipe for 4 loaves.

Alice Phillips

Batter Buns

2/3 c warm water
1 pkg. active dry yeast
2 tbsp. sugar
1/2 tsp. salt
1/4 c soft shortening
1 egg
1 2/3 c flour



Measure water into mixer bowl, add yeast, stirring to dissolve. Add sugar, salt, shortening, egg and 1 cup flour. Beat with scraper until smooth. Add remaining flour and again beat until smooth. Spoon into greased muffin cups, filling a scant 1/2 full.

Let rise in warm place until batter reaches top of muffin cups (30-40 minutes).

Heat oven to 375°. Bake 18-20 minutes until golden brown. Makes 12.

Marilyn Thompson

Mrs. Walker's Washing Fluid.

2 tablespoonful kerosene:
3 " sal soda:
½ bar soap shaved fine & covered with one quart water.
Place over fire until dissolved.
Put in half the mixture in a tub of water. Throw in all the clothes ~~together~~ & soak over night.
Wring out of this water & put on to boil with the remaing half of fluid.
Boil twenty minutes then rinse well & hang up to dry.

FROM 1891 CHURCH COOK BOOK

Coffee Bread

1 or 2 pkg yeast
3/8 C shortg or butter
3/4 C sugar
2 C. milk
2 eggs
3/4 tsp salt
1 1/2 tsp pure ground cardamom
5 1/2 to 6 C flour

Scald milk, cool to lukewarm. Dissolve yeast, sugar and shortening in warm milk. Add half of the flour. Beat till smooth. Add salt, beaten eggs, and cardamom – then the remaining flour. Knead till smooth. Let rise in warm place till double (1 1/2 - 2 hrs). Shape into loaves, braids or such. Brush with melted butter, sprinkle with sugar. Let rise again till light – about 1 1/2 hrs. Bake 10 min - 400°. Reduce heat to 350° - bake until done. Makes 3 small loaves.

Bertha Holmes

Alberta's Cranberry Fruit Bread

2 cups flour
1 cup sugar
1 ½ tsp baking powder
½ tsp. soda
1 tsp. salt
1 egg, well beaten
1 cup fresh cranberries, coarsely chopped.
¼ cup shortening
¾ cup orange juice
1 Tbsp. grated orange rind
½ cup chopped nuts

Sift flour, sugar, baking powder, soda + salt. Cut in shortening until like corn meal.
Combine orange juice + grated peel with well beaten egg. Pour all at once over dry ingredients, mixing just to dampen. Fold in nuts + cranberries. Spoon into well greased baking pan, 9x5x3. Spread sides + corners slightly higher than center. Bake at 350° about 1 hour until done.

This is from one of my favorite "best cooks".

Virginia Opsata

Coffee Can Bread (Whole Grain Cereal.)

First: Grease one 2-lb. can and lid.

1 pkg. active dry yeast
½ C. warm water
} Dissolve in large mixing bowl.

1 C. milk
2 T. butter
} scald; cool to lukewarm.

2 T. molasses
1 t. salt.
1 egg, slightly beaten
} Stir into yeast mixture; then mix in cereal.

1 C. whole grain cereal

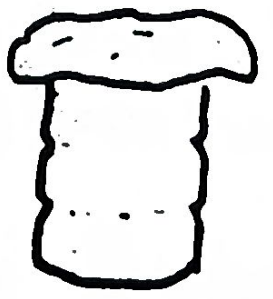
3½ C. unsifted flour. With mixer on low speed, gradually beat in 2½ C. of the flour. Beat 2. minutes. Beat in the remaining 1 C. flour with heavy spoon until dough is very elastic. (With heavy-duty mixer, all the flour can be beaten in.) Place dough

in the well-greased (lard or butter.) coffee can; top with greased lid. Let rise in warm place for about an hour, or until the lid pops loose. Set lid aside.

Bake in 350° oven for 1 hour & 15 min. Crust will be well browned. Cool for 10 min. in can, then remove & cool with loaf upright. Makes a large loaf.

* Cereal ingredient; quick-rolled oats, wheat cereals (Zoom, Instant Ralston, Instant Roman Meal or a mixture of grains. Don't forget bran, or wheat germ.

Honey will give a different flavor & color. When sliced below rim, it can be stored in refrigerator in can & lid.



Lola Anderson

Herb Peel-away Bread

1 loaf frozen white bread. Thaw and let it rise. Punch down and roll into a 12 inch square. Brush with 2 Tbsp. melted margarine. Cut into 25 squares. Dip into herb mixture. Place in a bundt or tube pan. Overlap squares. Cover. Let rise to double size (1 hr?). Bake at 375° for 25 minutes.

Herbs:

2 Tbsp. grated parmesan cheese
1 Tbsp. minced parsley
1 Tbsp. (scant) thyme
½ tsp. basil
½ tsp. dillweed
½ tsp. rosemary

Mary Ella Adams

Honey - Whole Wheat Bread

3c. wholewheat flour
3c. unbleached white flour
3 Tbsp. Margarine
1 c. milk
1 c. water
½ c. honey
2 Tbsp yeast
1 tsp salt
1 egg

mix 1 cup unbleached + 2 cups wholewheat with yeast and salt in large bowl. Heat honey, milk, margerine + water til 110°. Add to bowl. Add egg. Mix thoroughly. Slowly add remaining flour. Knead until firm + elastic. Place in greased bowl cover + let rise til double! (1½ hrs +/-) Punch down let rest 10 minutes, then shape into 2 loaves + place in greased loaf pans. Cover + let rise until doubled. Bake at 375° 30 - 35 minutes

Lori Buher
LaConner, WA

Refrigerator Rolls

1 cup milk, scalded
1 cup hot mashed potatoes
½ cup shortening or margarine
¼ cup sugar
1 tsp. salt
1 pkg. granular yeast
½ cup lukewarm water
2 beaten eggs
5 to 6 cups flour

Measure hot mashed potatoes into large bowl. Add shortening, sugar + salt. Scald milk + add to potato mixture - let cool to warm. Dissolve yeast in ½ cup water. Add yeast + eggs to first mixture. Beat in 1½ cups flour. Cover + let stand in warm place until full of bubbles - about 1 hour. Stir in about 4 cups flour to make a stiff dough. Turn out on floured board + knead until smooth - about 10 minutes. (cont.)

Refrigerator Rolls (cont.)

Put in large greased bowl & store in refrigerator, covered. About 2½ to 3 hours before serving time, shape into desired rolls, place on greased pans & let rise until double. Bake in hot oven (400°) 15 to 20 minutes. Makes about 3 dozen rolls. This dough may be kept in refrigerator for several days & used as needed.

Jean Tallman

A FEAST OF GOOD THINGS.

One Pound of Cleveland's Baking Powder will Make Everything in the Following List.

20 Tea Biscuit.	1 Cottage Pudding.	12 Corn Muffins.
1 Chocolate Cake.	12 Apple Fritters.	6 Baked Apple Dumplings.
20 Batter Cakes.	6 Crumpets.	1 Fig Cake.
1 Orange Cake.	1 Suet Pudding.	1 Roll Jelly Cake.
1 Ice Cream Cake.	12 English Muffins.	20 Scotch Scones.
30 Cookies.	1 Strawberry Shortcake.	1 Pound Cake.
1 Coffee Cake.	15 Egg Rolls.	15 Waffles.
1 Cocoanut Cake.	1 Boston Pudding.	1 Lemon Cream Cake and 12 Crullers.
1 Loaf Ginger Bread.	1 Chicken Pie, or Yankee Potpie.	
1 Minnehaha Cake.	1 Spice Cake.	
1 Apple Pudding.	1 Dutch Apple Pudding.	
8 Snowballs.		

Recipes for the above and over three hundred other choice recipes are in our cook book which is mailed free to any lady sending two-cent stamp, with name and address, to Cleveland Baking Powder Co., 81 & 83 Fulton Street, New York. Please mention this book.

CLEVELAND'S BAKING POWDER.

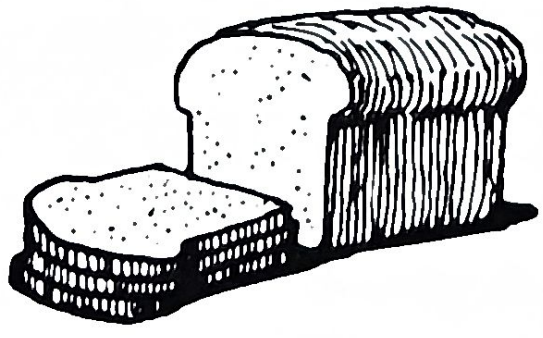
MOST ECONOMICAL AND ABSOLUTELY THE BEST.

From 1891 Church Cook Book

Easy Apple Bread

Cream together
2 eggs, 1 cup sugar,
½ cup shortening
(oil may be used)
Add 2 cups flour,
1 tsp B.P., 1 tsp salt,
2 cups raw apples,
chopped Pour into
greased loaf pan.
Sprinkle top with
cinnamon and sugar.
Bake at 350° for
40 — 60 minutes.

Marie Monson



Quick Apple Bread

1 C. applesauce
2 C. Biscuit Mix
1 t. Baking Powder
½ t. Cinnamon
3 T. cooking oil
1 egg
½ C. dry milk

Combine all ingredients, put in small Loaf pan, buttered. Bake 30 minutes at 350° F.

(EMW)

Lola Anderson

Troubles?

Some plants grow best in the sun,
Some grow best in the shade.
God knows the climate in
which we will grow best,
and provides it.

Author Unknown

*Grandma's Applesauce Nut Bread

1 egg, beaten
2 T. melted shortening
1 C. medium-thick applesauce

} Mix Together.

2 C. flour sifted with:
3/4 C. sugar
3 tsp. Baking Powder
½ tsp " soda
1 tsp. salt
½ tsp. cinnamon

} Sift together.

} Add walnuts.

1 C. coarsely chopped walnuts.

Combine dry ingredients + applesauce mixture. Put in loaf pan. Bake 1 hr. at 350° This makes 1 loaf. *(about 1930)

Lola Anderson

"If you think you can, or if you think you cannot, you are right."

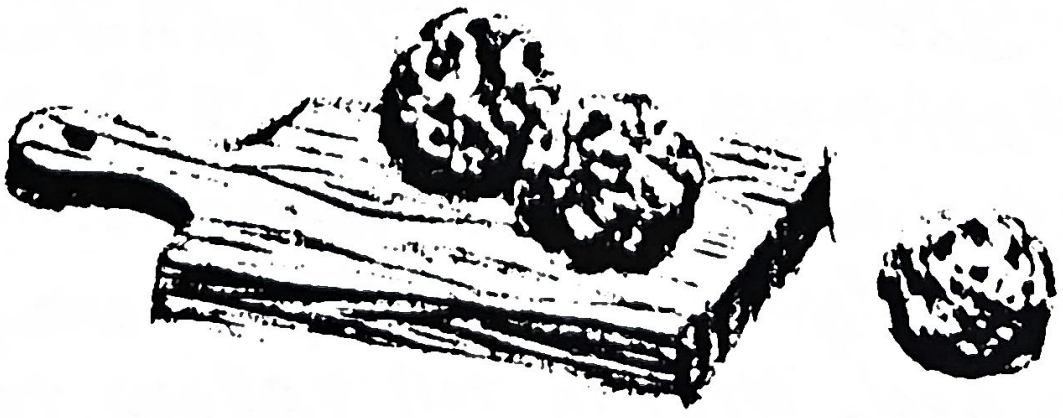
Abraham Lincoln

Blueberry Muffins

1 1/2 cups flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup salad oil
1/2 cup milk
1 egg
1 cup fresh blueberries

Add dry, then moist ingredients
Bake 375° for 20-25 minutes

Christy Cecil



Date Nut Loaf

4 eggs
1 cup sugar
½ cup peanut oil
1 tsp. salt
1 cup flour
1# (3 cups) pitted dates
3 cups walnuts or pecans
(Leave the dates & nuts in
very large pieces or whole.)
Combine eggs, sugar, & oil &
beat well.
Add dry ingredients; mix well.
Fold in dates & nuts.
Grease a glass baking dish
about 10"x6"x1½"; line with
brown paper; grease & flour.
Pour batter into baking dish.
Start baking in a cold oven. Bake
at 300° for 1 hour 15 minutes,
or until cake tests done.
Cool on rack for 10 minutes.
Turn loaf out on rack; remove paper.
When cool, wrap in foil & allow to
mellow for a day or so.

Marguite Bombardier

Herb Puffs

¼ C salad oil
¼ t. salt
½ C.+ 2T. flour
2 eggs
½ t. tarragon
½ C water

Preheat oven to 450°F. In small saucepan, heat ½ C. water to boiling. Add salad oil + salt. Add flour all at once. Beat rapidly over low heat until mixture leaves sides of pan and forms smooth compact ball. Remove from heat and add 1 egg. †Beat until shiny + smooth: Add 2nd egg + terragon. †Repeat above. (Mixture will be thick + hold its shape.)

On greased cookie sheet, drop mixture by Tablespoons, 2" apart. Bake 20 minutes. Turn oven heat down to 350°F. & bake 15 minutes longer. Serve hot. Makes 6.

Lola Anderson

LEMON BREAD

6 T. Shortening } Cream
1 C sugar }

2 Beaten eggs } Add.
1 lemon rind, grated }

1½ C. sifted flour
1 t. Baking Powder
½ t. salt
½ C. milk
½ C. walnuts
} Add

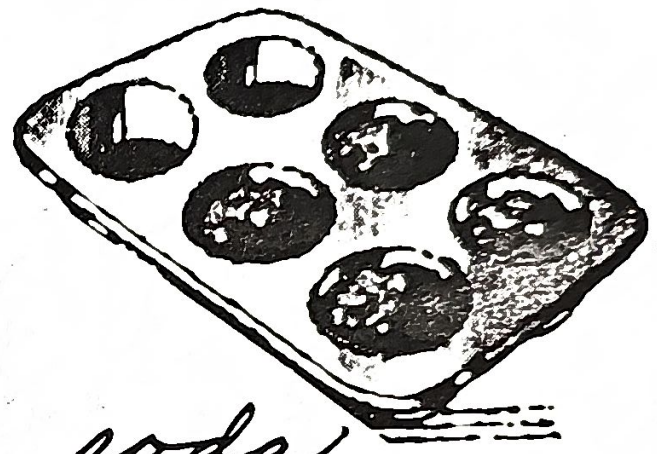
Mix well, bake in 350° oven. Remove and let stand in pan 5 minutes. While still in pan, Pour ½ C. sugar, juice of 1 lemon over it.

Lola Anderson

Smile often; then your wrinkles will be in the right places when you are old.

Muffins

Pour 2 C boiling water over 4 C all bran - set aside



{ 1 C shortening } cream together
{ 2 C sugar }
{ 4 well beaten eggs }

Add - 1 qt. butter milk
5 C flour, 1 tsp. salt 5 tsps. soda
Add all bran mixture and 2 C - 40% bran flakes
Fold in 2 C raisins or dates

Bake 25 Min. 400°

Will keep 6 weeks in refrigerator - Bake as needed.
Can bake & freeze, too.

Chris Urstad

Prune or Date Loaf.

1 Cup Cut prunes or dates
1 tsp. Soda Sprinkled over fruit.
Pour over 1 cup boiling water. Let stand while you Cream together:

{ 1 Tbsp. Crisco
1 Egg, unbeaten
3/4 C Sugar
1 1/2 C Flour
1/2 t. Salt
1/2 C Chopped Walnuts if desired.

Cream Crisco, Sugar & Egg.
Add nuts and prune mixture.
Last Sifted flour.
Bake in Greased 9x5x3 in loaf pan for 1 hour in 325° oven.

Jennie Westberg.

Success is getting what you want -
Happiness is wanting what you get -

QUICK BISCUITS

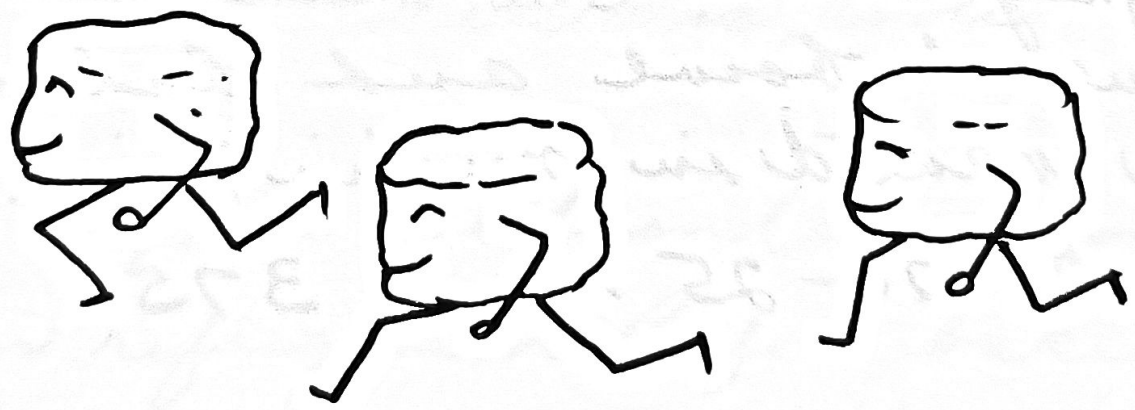
SIFT 2 CUP FLOUR
2 tsp B POWDER
½ tsp SALT

MIX IN 1 Tbs SHORTENING

ADD ½ tsp SODA DISSOLVED
IN 1 CUP SOUR MILK

DROP BY TSP ON GREASED
BAKING SHEET. BAKE AT 375°

LELA SWEARNGIN



Thank you Lord for the world so sweet.
Thank you Lord for the food we eat.
Thank you Lord for the birds that sing.
Thank you Lord for everything!

Refrigerator Muffins

Pour 2C. boiling water over
4 C. all Bran Buds and
5 tsp. soda. Let cool.

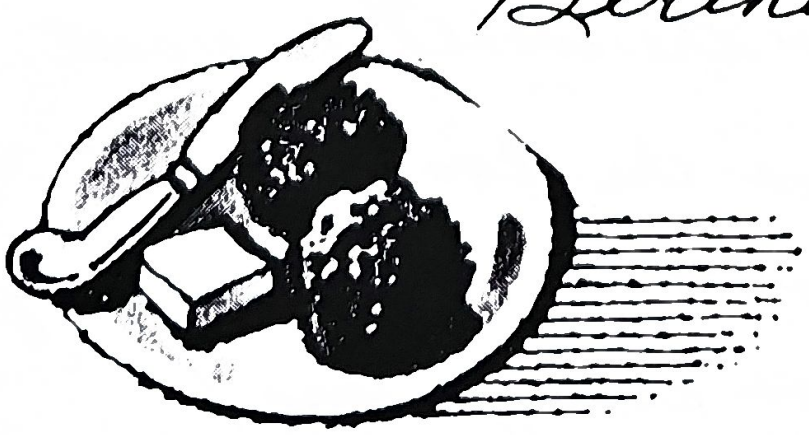
Cream: 3 C. sugar 1 C. Crisco
4 eggs (beaten) 5 C. flour (sift.),
1 tsp salt

Add: 1 qt. buttermilk,
2 C. Bran flakes, with raisins
2 C. chopped dates. Add to
Bran Bud mixture.

This may be stored in refrigerator 3 to 6 wks. in covered bowl and baked as wanted in muffin tins.

Bake 20-25 min. 375°

Bertha Holmes



Refrigerator Muffins

Mix: 1 cup boiling water
2 cups All Bran Cereal
1 cup shredded wheat

Beat together:
½ cup shortening
1½ cups white sugar
2 eggs, beaten
2½ cups flour
½ teaspoon salt
2½ teaspoon baking soda

Add: 2 cups buttermilk and cereal mix, cooled.

Mix well and store, covered, in refrigerator. Before baking, dates or raisins may be added; if so, cut back on the amount of sugar. Bake at 400° for 20-25 min.

This batter will keep for at least a month in the refrigerator.

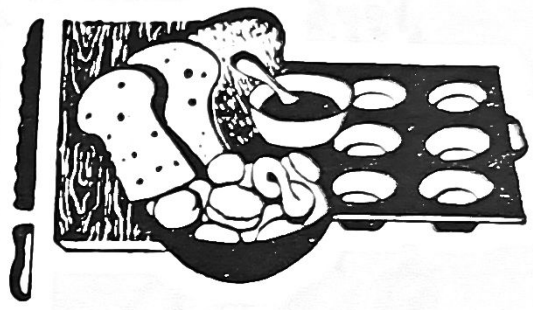
(Mabel Jensen)

Oatmeal Muffins

Soak 1 cup rolled oats in 1 cup buttermilk for 1 hour.

Mix together:
1 1/3 cup shortening
1/2 cup brown sugar
1 egg

Sift together:
1 cup flour
1 tsp. baking powder
1/2 tsp. soda
1 tsp. salt



Stir in alternately with rolled oats and buttermilk.

Fill greased muffin tins 2/3 full. Bake at 400° 20 to 25 min.

Makes 16 muffins.

Irene Shamrud

Soups

Mulligatawny Soup

4 chicken backs or 2 legs (or lamb or both)
7 cups chicken broth
3 tablespoons butter
¼ cup each chopped onion
chopped celery
grated carrot
2 tart apples - peeled, cored, diced
1 tablespoon curry powder
½ diced green pepper
salt to taste
1 cup tomato juice or sieved canned tomatoes
½ c. uncooked raw rice

Simmer chicken in broth till tender. Remove, cut off meat into chunks and return to broth.

Melt butter, add onion, celery and carrot - saute till soft.

Add apples, spices and green pepper. Cook till apples are mushy.

Add tomato and rice. Simmer 20 min.

Lani Sopchak

Fish Chowder

4 strips of bacon diced, fry out and add 1/2 large onion chopped

2 stalks celery
3-4 medium potatoes, diced
Salt to taste
Add just enough water to cover and cook until potatoes cook up.

Add about 1 lb. fillet of red snapper or cod fish, cut into small pieces; cook about 10 minutes.

Add 1 (13-ounce) can condensed milk; heat but do not boil. Sprinkle with parsley flakes and serve.

Jean Tallman

Hunters Stew

1 lb. ham in
½ inch cubes
1 lb. bacon, diced
fry in heavy pot,
brown & drain
add the following:
1 can tomato juice (12-15 oz)
1 can kernel corn
1 can lima beans
1 can spaghetti, large
1 can mushrooms
1 onion chopped fine
stir until mixed.
Cook slowly, 30 minutes
or more, stirring
occasionally. Serve
with crackers, rolls,
toast, etc. Good warmed
over.

Louise Taylor

Marvelous Mushroom Soup

137 Cal. per serv. Makes 6 serv.

¼ c margarine
2 c chopped scallions
2 T flour
2 beef bouillon cubes dissolved in 3 c water
2 C chopped mush.
1 c evap. skimmed milk
Hand salt & pepper
1 C sliced mush.

Melt margarine & saute' scallions. Stir in flour then blend in bouillon. Add chopped mush. & cook over medium heat for 10 min. Strain broth & set aside liquid. In blender or food processor process mush. mix. until almost smooth. Return to saucepan with broth. Gradually add milk & season. Cook till heated through. Add sliced mushrooms & serve immediately.

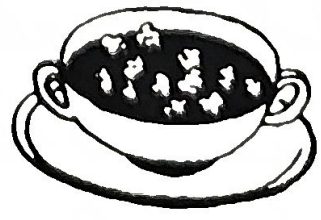
Peggy Alexon

J. J. Soup

1 head Cabbage - Chp. fine
1 qt. Canned tomatoes
5 onions, 2 Gr. peppers
1 Lg. stalk celery
2 pkg. Liptons Soup Mix or
1 box - 2 pkgs.
Cover with water, bring to boil
simmer one hr. or until done.
Eat your fill, no Calories

Boula Boula Soup

3 C. frozen peas } Blend until
1/4 C. liquid } pureed
1 T. btr.
salt
2 C. Canned Green turtle soup
or beef bouillon
1 1/2 C. Dry Sherry
1/2 C. Whipped Cream



Aline Stone

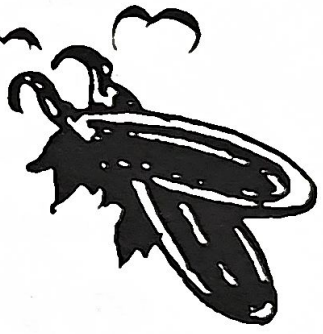
IV Soup

2 lbs cut beef shank + bones
10 cups water
2 cups sliced carrots (reserve 2/3 c)
2 cups chopped onion (reserve 2/3 c)
1 cup parsnips (reserve 1/3 c.)
1 leek chopped (wash well or soak 20 min, reserve 1/3 amt)
parsley stems cut fine
1 or 2 bay leaves
1 T. salt, black pepper
Put in large soup kettle, simmer 3 hrs, take out bones and add reserve vegetables.
Add: 1 can 15oz. canned tomatoes
1/2 cup barley (non soak barley)
Chopped parsley leaves on top
Simmer 1 hr longer.
Additional seasonings if desired, bouillon cube, etc. Freezes well.

Louise Taylor

Roxine's Zucchini Soup

Brown 4 slices chopped bacon in large saucepan. Add 1 large onion-chopped, 1 clove garlic-minced, 3 lbs. sliced zucchini, 1 can consomme, 2 cans water, handful of fresh parsley-chopped, 1 tsp. sweet basil & salt to taste.



Simmer for 30 minutes. Mix in blender until smooth.

May be served hot or cold with a dab of sour cream. Elegant!

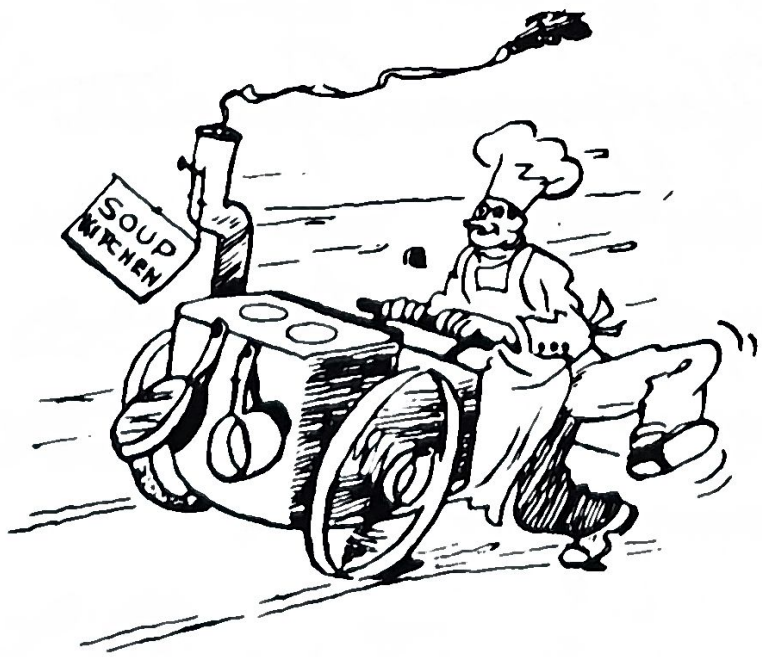
Virginia Opsata

This is a good way to use those zucchinis that get too large in your garden.

Zucchini Soup (Serves 4)

In a skillet cook 1 pound zucchini, scrubbed, trimmed, and sliced thin, and 1 small onion, minced, in 1 tablespoon margarine over moderately low heat, covered, for 10 minutes, or until the vegetables are softened but not browned. In a bowl combine 2 cups chicken broth (use one 14½ ounce can of Swanson's chicken broth, adding water to make 2 cups), ¼ teaspoon curry powder and ½ teaspoon lemon juice. Add zucchini and onion. In a blender in batches or in a food processor fitted with the steel blade blend the mixture until it is smooth. Transfer the soup to a saucepan, add ½ teaspoon salt, or to taste, and heat the soup over moderate heat until it is heated through. Ladle the soup into heated bowls. May garnish with snipped chives.

(Delicious and not many calories.)

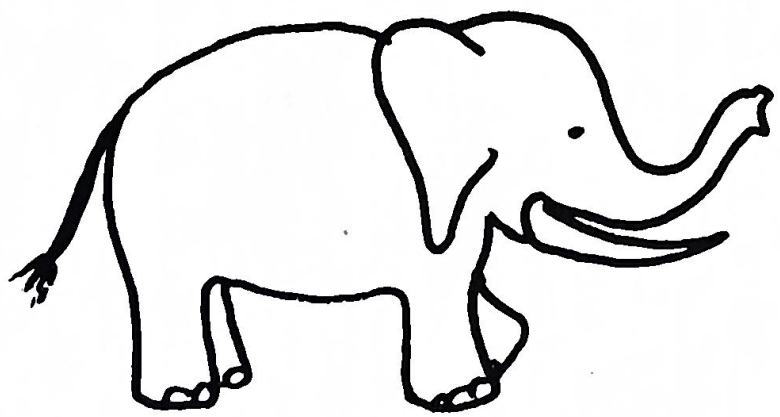


Irene Anderson

"Elephant Stew"

1 elephant — Serves 3,800
Salt and pepper
2 rabbits (optional)

Cut elephant into bite-size pieces; (takes 2 months!)
Cook about 4 weeks at 465°. For larger groups
add 2 rabbits - but only if necessary as most
people don't like to find a hare in their stew.



Here's what's cookin': "Marriage Stew"

Recipe from: a happy marriage Serves: two

2 concerned persons
2 cups love
2 pinches understanding
2 teaspoons patience
2 cans trust
2 well-rounded measures sex
plenty of honest friendship

Directions:

With the above ingredients on hand let's get started on our happy chore of putting together a good, wholesome, hearty marriage stew.

First, combine the two concerned persons with the 2 cups of love. Next, blend in the understanding & patience & beat lightly with a spoon made of laughter until mixture is smooth & fluffy. Now add 2 cans of trust & pour the mixture into the casserole of life & place over very low heat and simmer. This is also time to add tears, dreams, touching, or any other spices you feel will make your stew more exciting. As the mixture is simmering, saute' the sex in tenderness. Add this to the main casserole until the desired strength is reached.

While the stew is cooking, you might want to sprinkle in a little singing, dancing, playing or praying. Cook to taste; garnish with a kiss or two and serve with plenty of the honest friendship. ∴

Calligraphied by T. LaPlant

Shared by Mary Arneson

Salads

&

Dressings

Beet Salad

1 pkg. raspberry or cherry jello

1 cup boiling water

1 T. vinegar

1 tsp. lemon juice

Dissolve jello in boiling water; add vinegar and lemon juice & cool.

Add one 8 oz. can crushed pineapple with juice and one 8 oz. can diced beets (drained).

Chill until set.

Jean Tallman

STEWED ONIONS.

Boil two or three large Spanish onions till very soft; then put them in the oven in a dish with a little butter; bake till brown; taste and turn; and then put them in your dish; dredge flour over the butter left in the dish; add some hot milk. Stir well.

BEETS.

Boil them from one to two hours; take off the skin when done, and put over them pepper, salt and a little butter. Beets are very good baked, but require a much longer time to cook.

From 1891 Church Cook Book

Buttermint Salad

2 cans crushed pineapple (13 1/2 oz.) don't drain

1-package lime jello (dry)

1-10 oz. package small marshmellows

1-8 oz package butter mints crush with rolling pin

1 pint whipping cream

Put pineapple, with juice, in a large bowl. Sprinkle dry lime jello over pineapple mixture and stir well. Fold in marshmellows and put in refrigerator over night. Next morning, whip cream and crush butter mints. Stir into pineapple mixture. Put in 9X13" pan and freeze. Take out of freezer 1/2 hour before serving.

Deloris Caron

Chicken Salad

2C. cooked Chicken (cubed)
1 C. diced Celery
1/4 C. slivered almonds
1 Can sliced Chestnuts
1/4 t. curry powder
1 T. soy sauce
Seasoning salt - to taste
1 C. mayonnaise

Serve on a bed of lettuce.
This is nice for a luncheon.
Serves 12

Virginia Nelson

To clean a straw hat - cover with flour & sulphur then rub half a lemon over it. Let stand awhile - then brush off.

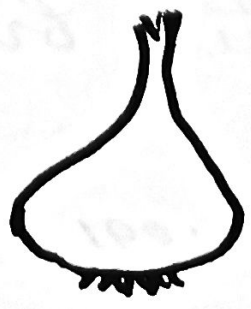
FROM 1891 CHURCH COOK BOOK

Chicken Fruit Salad

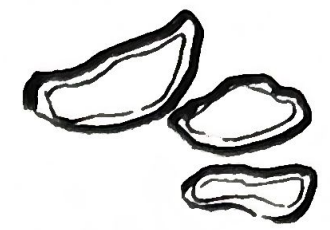
4 c. diced chicken
1 can chunk pineapple (10 oz.)
1 can mandarin oranges (4 oz.)
1 cup diced celery
½ cup green pepper - diced
¼ cup sliced pitted olives
2 Tbs. grated onion

Mix together 1 cup mayonnaise and 1 Tbs. prepared mustard. Toss lightly with other ingredients. Chill several hours. Before serving add 6 oz. chinese noodles.

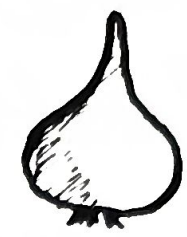
Alice Fredekind

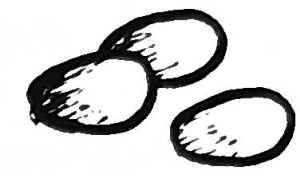


Hot Chicken Salad



2 or 3 - 5 oz. can chicken
1 cup chopped celery
1 tablespoon minced onion
3 hard boiled eggs - chopped
1 can cream of chicken soup
1 bag potato chips - crushed
1 bag slivered almonds
1/2 cup mayonnaise





Mix all ingredients except potato chips.
Spread half in baking dish -
sprinkle with crushed chips -
add balance of mixture and
sprinkle rest of crushed chips.

Bake for 45 min. at 350°.

Lavina Bracker

CHICKEN AND CREAM.

Joint one pair of chickens; wash the pieces in cold water, and dry them in a cloth; roll them in fine bread or cracker crumbs. Fry the chicken in butter until nicely browned, and place on a hot dish. Take a pint of rich milk; season with pepper and salt; and thicken with a teaspoonful of flour; pour slowly into the frying pan, stirring briskly until the flour is cooked, then turn over the chicken, and garnish with chopped parsley.

From 1891 Church Cook Book

COLE SLAW

Grind or chop one small head of cabbage.
1 large carrot
1 green pepper
Sprinkle over it one tsp salt
Let stand one hour
Squeeze out moisture
Pour over dressing below (boiling hot) and let stand over night.

Dressing

1 cup sugar
½ cup vinegar
¼ cup water
1 tsp celery or mustard seed
Bring to boil

This slaw will stay fresh and edible for several days in frig.

Lela Sweazy

Cranberry Salad

1 lb raw cranberries, ground.

1 C. sugar

1 pkg. small marshmallows

1 - 2½ tin crushed pineapple,

Mix and refrigerate over night.

Next day, fold in 1 container (2 c.) Cool whip. Add chopped nuts if desired. Keeps well.

Bertha Holmes

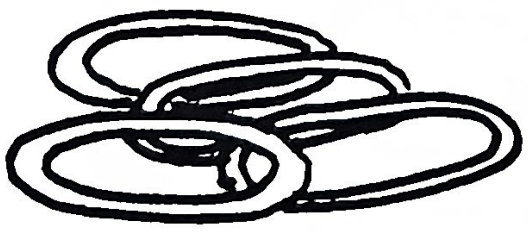
If you see someone who doesn't have a smile, give him one of yours.

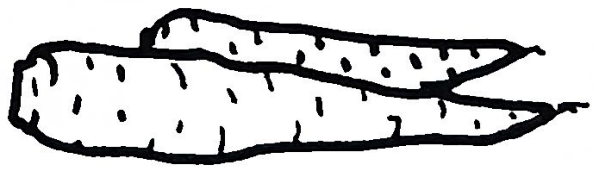
Dinner Salad

Combine layers of shredded lettuce, grated carrot, diced celery, onion rings and cooked green peas. Top with several dabs of mayonnaise and sprinkle a little sugar over the mayo. (mayo may be carefully spread over layer). These layers may be repeated until desired quantity is achieved. Spread crisp bacon bits over top layer. Mix not toss. Prepare several hours before serving & store in refrigerator - flavor improves.

The deliciousness of this salad is attributed to the combination of mayonnaise and sugar.

Louise Bracher





If you haven't time to do it right, when will you find the time to do it over?

Fruit Salad.

Sprinkle 1 package Instant lemon pudding over 1 tall can pineapple Chunks. juice & all.

Then add 3 tsp lemon juice, 1 can mandarin oranges (drained).

2 cups Delicious apples.

1 can fruit cocktail. (drained)

Refrigerate 4 & 5 hours.

Half hr. before serving mix in ½ inch banana chunks.

Serve as a desert or a luncheon salad.

Olga Stam.

Dewey Lemon Salad

Mountain Dew

1 No. 211 can pineapple tidbits (drain & reserve liquid)
1 6 oz pkg. lemon jello
2 C. hot water
2 bananas, sliced
2 C. miniature marshmallows
1 pkg. Dream Whip or 1 C. whipping cream
1 can lemon pie filling

Add enough Mountain Dew to pineapple syrup to make 2 Cups. Dissolve jello in hot water. Add pineapple liquid. Cool until partially set, fold in pineapple, bananas and marshmallows. Pour into pan or mold. Chill until firm. Prepare Dream Whip according to pkg. directions (or whip the cream) Blend into pie filling. Spread over salad. Chill. 10 servings

Bertha Holmes

Lemon Pudding Salad

1 pkg. lemon pudding
1 can mandarin oranges
1 can pineapple tidbits
1 can fruit cocktail
1 cup cream, whipped
Cook pudding using
juice from fruit.
Cool.
Add whipped cream
and fold in fruit
which has been
drained. Chill.
Serves 6.

Irene Skaurud

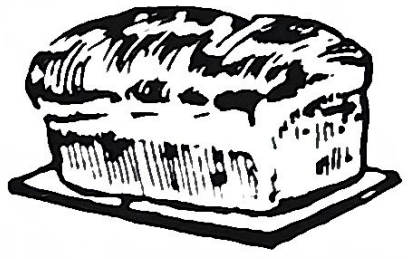
APPLE PUDDING.

One egg, one cup sugar, piece of butter size of an egg, two-thirds cup of milk, one teaspoon cinnamon, one teaspoon cream of tarter, ½ teaspoon soda, a little salt, one large cup of sliced apples, flour to make a batter. Bake as a cake. Serve hot, with butter or sauce.

From 1891 Church Cook Book

Bread and Butter Salad

1 large loaf bread (white)
Butter
1 sm. onion finely chopped
4 boiled eggs (chopped)
1 cup celery, chopped
1 can Crab
1 can shrimp



2 cups real Mayonnaise
2-to-4 t. lemon juice

The day before:

Cut crust from bread. Spread each piece with butter. Cut into cubes. Mix with onion and chopped eggs. Let stand in ref. overnight.

Four hours before serving:

Add celery, crab and shrimp and mix well with mayonnaise. Let stand in ref. for four hours before serving.

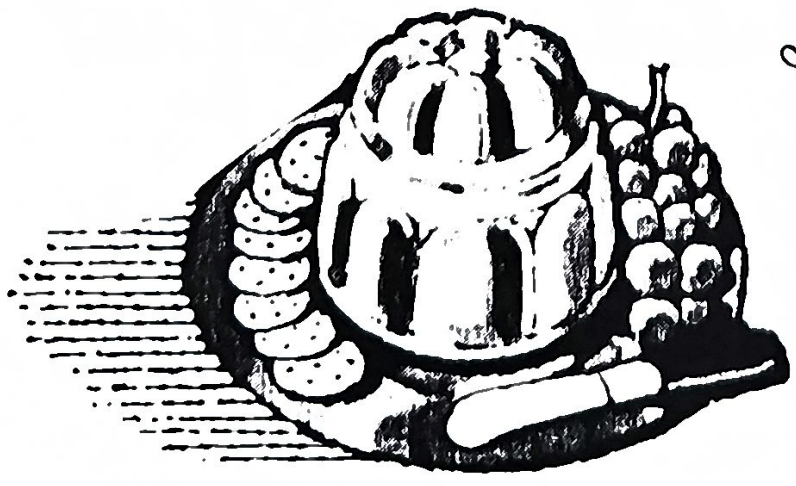
Hazel Swenson

Meal in One Salad

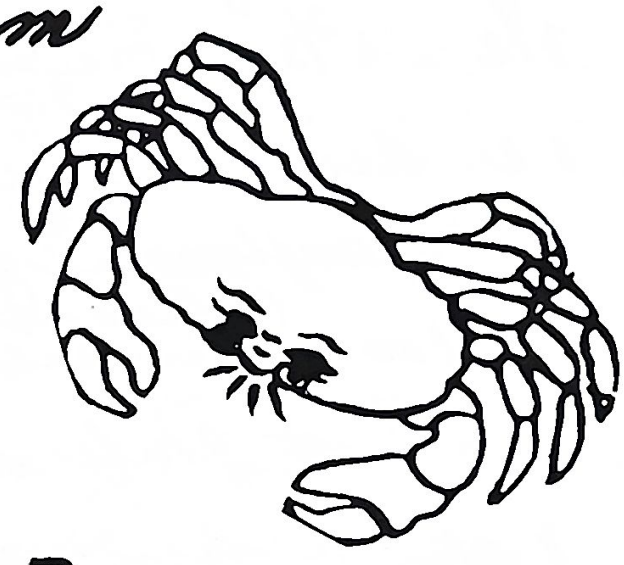
1 C. chili sauce
2 pkg. lemon juice
2 C. cottage cheese
1½ - 1⅔ C. mayonnaise
1 C. diced celery
1 pkg unflavored gelatin (optional) (for firmer salad)
1 C. crushed pineapple (drain)
1 C. cooked carrots chopped
1 C. cooked peas
1 sm. C. pimento chopped
1 C. crab meat - flaked
½ - 1 C. cream, whipped

Heat chili sauce with ½ C. water, add 1 pkg lemon gelatin (and, 1 pkg unflavored gelatin) stirring until dissolved. Beat in cheese, and 1 C. mayonnaise. Chill until firm. Heat pineapple juice and 1 C. water, add remaining package of gelatin, stirring until dissolved. Add celery, pineapple, carrots, peas and pimento. Chill until partially set. Pour crab on top, spread with ½ - ⅔ C. mayonnaise and cream. - 4 - 6 servings

Hazel Swenson



Molded Crab Salad



1 cup crab, shredded
1 cup whipped cream
1 cup mayonaise
1 lg. cup cottage cheese
1 cup chile sauce
1 pkg. lemon jello, 3oz.
(dissolve in 2 cups water)
stuffed olives optional

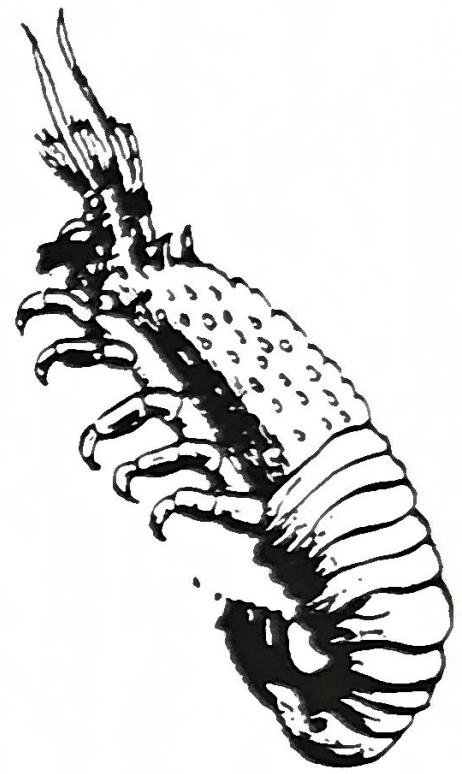
Spread crab meat on bottom of dish. Combine other ingredients and pour over the crab meat. Blend gently.

Refrigerate - serves about 12

I first made this 25 years ago when I lived in Petersburg, Alaska.

Louise Taylor

Shrimp Salad Deluxe



1 pkg. lemon Jell-O 1 C. boiling water
½ C whipping cream, whipped
¾ C Miracle Whip salad dressing
3 hard cooked eggs, chopped
1 tsp. green pepper 1 tsp. chopped onion
1½ C chopped celery
2 cans of shrimp

Dissolve Jell-O in boiling water, chill + whip.
Fold in mixture of whipped cream + salad dressing.
Add remaining ingredients. Refrigerate over night

Christine Urstad

8-10 servings

Tuna Slaw With Grapes

380 Cal. per serv. Makes 2 serv.

1 can drained tuna (6½ oz)
1 c grated cabbage
24 large seedless grapes
cut in half
2 T minced onion
¼ c plain unflavored yogurt
3 T low calorie Mayonnaise
2 t sugar
¼ t salt ⅛ t pepper

Combine tuna, cabbage grapes & onion.
In a small bowl combine remaining ingredients & add to tuna mixture. Cover & chill.

Peggy Olson

SALMON LOAF.

Extract the bones from the contents of one can of salmon, and rub to a paste with two large spoons of soft butter. Add two-thirds of a cup of crumbs moistened with half a cup of milk. Season with salt, pepper and lemon juice. Add last four beaten eggs. Place in well buttered quart mould or pan, cover and steam one hour. Turn out on platter and pour sauce around made as follows: Let one large cup of milk come to a boil, then thicken with one tablespoon of corn starch dissolved in a little milk; add one tablespoon of butter and season with salt and pepper. Add a beaten egg last. Garnish the edge of the platter with lemon, or parsley.

From 1891 Church Cook Book

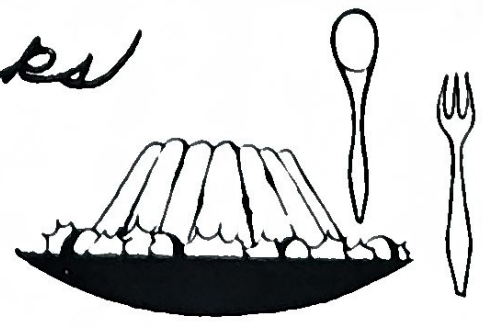
Peach Creme Salad

1 3oz. pkg. lemon jello dissolve in 1 cup hot water add 1 cup orange juice and cool until almost set. then mix with following: soften one 3oz. pkg. cream cheese with 1 or 2 tbsp. orange juice, fold in 1 small cool whip. Spread in 9x13 inch dish - chill until set.

Dissolve one more 3oz pkg. lemon jello in 1 cup hot water and add 1 cup peach juice - cool and pour over first mixture. Arrange sliced peaches on top (about 1 large can or 1 quart)

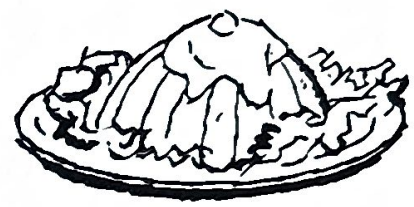
Chill - serves 12-16

Gerda Banks



Raspberry Salad

1 pkg. raspberry gelatine
1 pkg. frozen raspberries
1 cup apple sauce
2 3/4 cup boiling water



Partially thaw berries. Dissolve gelatine in boiling water. Add berries to gelatine and stir. Be sure the frozen berries do not cause lumps from congealing gelatine. Add apple sauce and pour into mould. For diabetics can use Dr Zerta gelatine - Use 2 envelopes.

This salad tastes like fresh raspberries - It is good with meat and can also be used as a dessert.

Mary Ella Adams

Macaroni Shrimp Salad

3 C. cooked salad or seashell macaroni. Drain & rinse.
1 or 2 cans (4oz.) Pacific Shrimp
2 Tbsp. Chopped green onion
3 med. peeled tomatoes, Chopped
½ C. cubed Longhorn cheese
3 ribs celery, diced
1 Tbsp. bacon bits
1 or 2 Tbsp. green or red bell pepper, minced.

Dressing: Mix together and refrigerate. Tastes better after 2 4-hrs.

¼ c. mayonnaise
¼ c. Roquefort Dressing
1 tsp. lemon juice
1 tsp. salva Grava
½ tsp salt - pepper.

Mix with macaroni mixture.

Bertha Holmes

Quick Cottage Cheese Salad

1 small carton cottage cheese
1 pkg orange jello (use dry)
1 #303 can chunk pineapple
1 small can mandarin Oranges
1 small cool whip

Sprinkle dry jello over cottage cheese. Mix drained pineapple & oranges. Add to cottage cheese. Mix in Cool whip. Keeps for several days. If moisture appears, just stir.

A red jello and fruit cocktail may be used in place of oranges.

Bertha Holmes

Speedy 24 Hour Salad

1 pkg vanilla or coconut cream pudding
1 C. cream, whipped
14 oz can fruit cocktail
11 oz. can mandarin oranges
4 oz. maraschino cherries
6 oz. small marshmallows
2 bananas, sliced

Prepare pudding as directed, fold in whipped cream. Drain fruit & fold into pudding mixture. Fold in bananas and marshmallows. Put in freezer overnight. Let sit 15 min. then cut into squares. Serve with whipped cream & maraschino cherry on top. Preparation time: 30 min. Serves 9.

Betty Lou Goodrich
Moses Lake, Wa

Fresh Spinach Salad

1# fresh clean spinach patted dry
½ cup sliced green onions
¼ C oil
2T wine vinegar
1T lemon juice
½ tsp sugar
½ tsp salt
dash pepper

} Combine & pour over mushrooms

6-8 mushrooms, sliced
2 Hard boiled eggs
3 T bacon crumbled

Chill spinach & onions. Toss mushrooms in mixture 2 hours. Just before serving toss lightly with spinach and onions. Sprinkle with eggs and bacon on top.

It's my favorite! Mary Arneson

Jami's Salad

6 T. sugar - 1/4 c. oil

2 teas. salt. - Juice of 1 lemon

1/4 c rice vinegar. 2 T. Sesame seed

About 2 handfuls of rice noodles.

Combine first 5 ingredients - Set aside & marinate - May be placed in "frig" until needed.

Brown the rice noodles in Sesame oil - (about 2 T.) Add sesame seed - Brown both lightly.

Cut up white Turkey or Chicken (Bit Size pieces) About 2 cups

Toss with 1 head of Romaine lettuce & cut up Celery - Add dressing & toss well - Good with hard rolls.

Evelyn Kristjanson

Celery Seed Dressing for Cole Slaw

½ c sugar

1 teas. dry mustard

1 teas salt

1 med onion - minced or juice

⅓ c. vinegar

1 c. salad oil

1 teas. celery seed

Place in bottle & shake

Evelyn Christianson

The smallest good deed is
better than the grandest
good intention.

French Dressing

1 cup sugar
1 tsp. salt
1/2 tsp black pepper
1 tsp Paprika
juice of 1 lemon
1/2 cup vinegar
1 cup oil
1 cup catsup
mix all ingredients well.

Virginia Jenske

Pineapple Boiled Dressing

1 1/2 cups canned pineapple juice.
1/4 cup sugar
2 Tbs. cornstarch
1/4 tsp. salt
2 eggs or 4 egg yolks, beaten
lemon juice, celery salt, & paprika to taste.

Heat 1 1/4 cups pineapple juice in a double boiler.

Mix remaining 1/4 cup of juice with sugar, cornstarch, & salt.

Stir this into hot juice & cook, stirring constantly, until clear.

Spoon some of hot mixture into bowl of beaten egg & stir.

Then slowly add egg mixture into remaining hot mixture.

Continue cooking & stirring until thick.

Remove from heat; add seasonings.

Chill.

This dressing may be served over fruit as is, or whipped cream may be folded in & served over

fruit salad or dessort such as angel food cake.

This recipe is for sweetened juice. If the unsweetened juice is used, the amount of sugar will have to be increased to taste.

Marguete Bombardier

Quick + Easy Mayonnaise

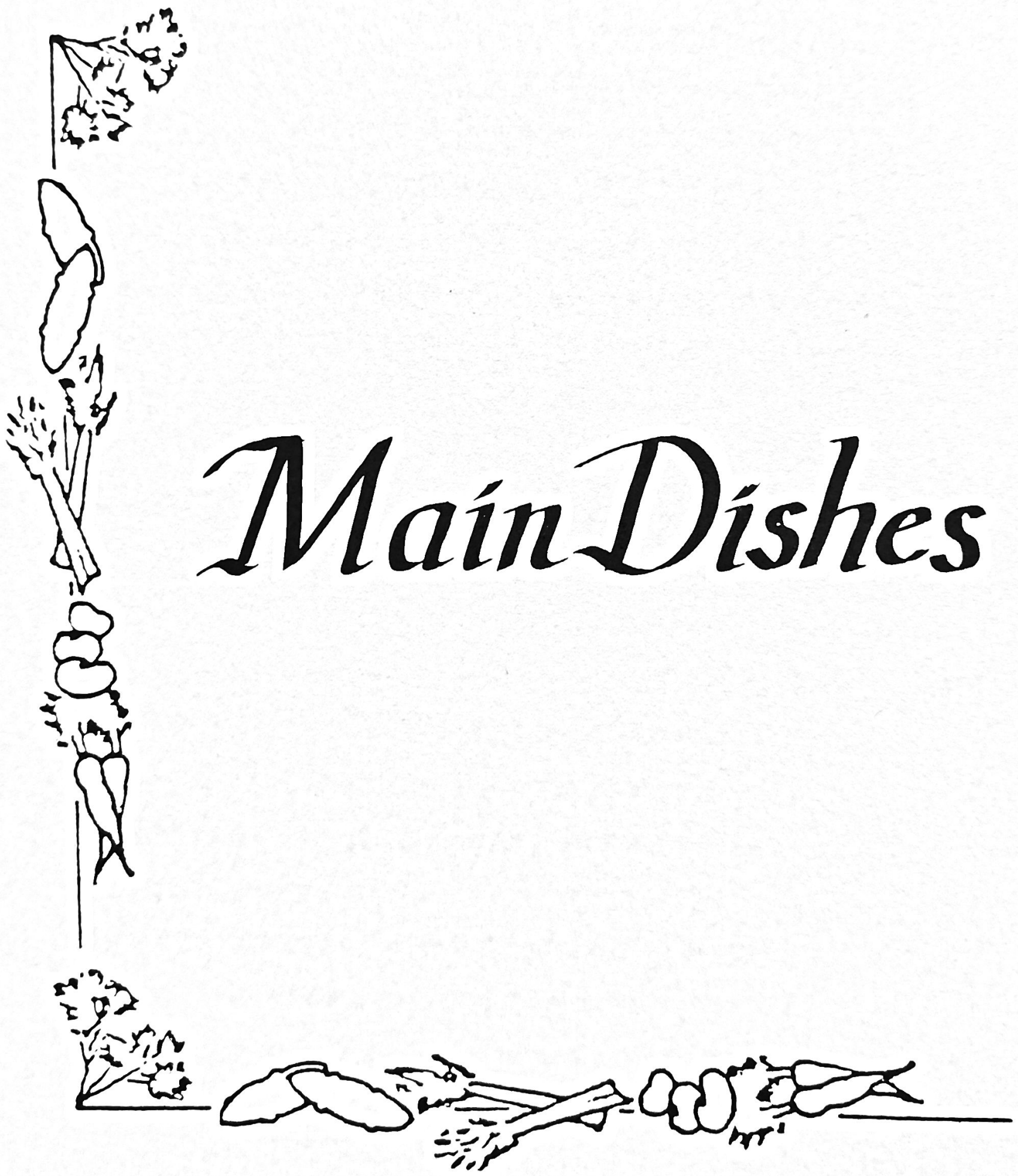
1 large egg
1 T. lemon juice
1 T. Vinegar
¼ t. salt
½ t. drymustard
8 oz. oil

Put in blender. Add 2 ounces (¼ C) oil + blend 20 seconds. Remove feeder cap + pour, very slowly, the rest of the oil. Use fairly fast setting on blender.

If mayonnaise is not thick enough, add a little more oil, a bit at a time until it is thick enough for your taste.

Takes about 5 minutes.

Lola Anderson



Main Dishes

Beef and "Taters" Casserole

1# beef stew, cut small (3/4" cubes)
Dredge with flour & brown.
1/2 onion chopped & browned.
Simmer beef & onion With water
to cover & seasoning to taste,
for 1 hour or until meat is done.
Spoon beef into 9"x 13" pan, saving
broth for gravy.
Add: 2 cups diced celery
1 10-oz package frozen peas
and enough thick gravy made
from the beef broth to cover
meat & regetables.
Bake, covered, at 350° for 20 min-
utes, till celery is done.
Add 1# frozen "tater tots",
placing in a single layer orer
meat mixture.
Reduce oven temperature to 300°.
Return casserole, uncovered, to
oven for 20 minutes, or until
"taters" are heated through.

Marguerite Bomhardier

Hamburger-Zucchini Casserole

2 med. Onions, chopped
1 med. Zucchini, sliced
12 med. to large mushrooms sliced
2# hamburger
1 C. minute-rice.
1T. flour . . . . 3/4 C. milk
Garlic pader, pepper, salt

In large fry-pan brown onions sprinkle with salt. Transfer to buttered casserole. Brown in butter the sliced zucchini, then the mushrooms, salting each as above. Add to onions. Brown hamburger, crumbled, in fry-pan, salting + peppering to your taste. Stir in flour, + add to other ingredients. Cook rice according to box label but with-hold the butter. Add to casserole + mix well. Pour milk over. Top with thin cheese. Heat 20 min., 350°.

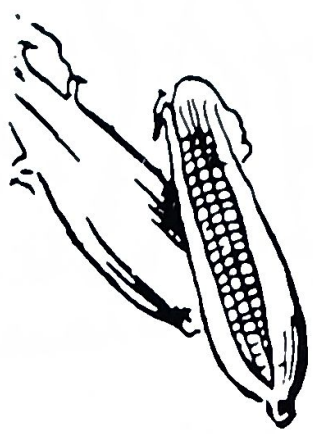
Lola Anderson

Corn-Pone Pie

1 # gr. beef
⅓ c chopped onion
2 tsp. chili pd
¾ tsp. salt
1 tsp. worcestershire sauce
1 c. tomatoes
1 c. kidney beans
1 c. corn bread batter

Brown meat and chopped onion. Add seasonings and tomatoes. Cover and simmer over low heat for 15 min, then add the beans.

Pour meat mixture into a 1½ qt. casserole (greased) Top with corn bread batter spreading carefully. Bake 425° for 20 min



Marie Monson

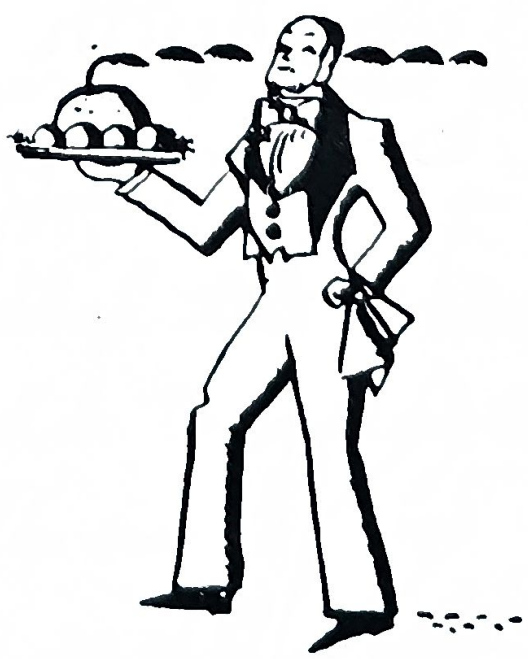
Sik Jager Dinner

a Wyoming Pioneer dish

1st layer
Sliced potatoes to cover bottom of baking dish
2nd layer
3/4 Cups uncooked rice over potatoes
3rd layer
2 lbs ground meat, braise in skillet, drain most of fat, and pour meat on tops of rice
4th layer
3 large onions, cut fine
5th layer
2 green peppers, chopped fine
(I would skip this layer)
6th layer
1 large can tomatoes poured over all

Season as desired. Bake 1½-2 hrs in slow oven (350-375°)
"adequate for round ups or branding crews, PTA, or church crowds."
Serves 6-8. Can be doubled or tripled.
Hearty family fare.

Bill Smith



Macaroni - Hamburger Casserole

Serves 8 to 10

Make sauce of:
1 1/2 # ground beef, browned. Add
1 lrge onion, finely chopped.
1/2 Can tomato sauce, 1/2 C water,
1/4 tsp cinnamon - salt & pepper.
Cook for 1/2 hr. or so till moisture
is gone.

Cook 14 oz pkg macaroni in salted
water till tender. Drain.

Beat 2 eggs - add 1/2 c. milk, 1/2 C.
melted butter, 3/4 C grated cheese.
Add this to cooked macaroni.

make Cream sauce from 2 c milk,
2 T. flour, 2 T. butter. Cook and
stir into 2 beaten eggs. Add
1 C of cream sauce to Macaroni.

Grease 10 x 14 pan - Sprinkle parmesan
Cheese on bottom. Put 1/2 macaroni
in pan. Cover with hamburger.
Add balance of macaroni. Pour
rest of white sauce over all.
Bake 35 - 40 min. 350°. Check
with knife for doneness (as for a
custard) Cut in squares.

Bertha Holmes

Hollywood Hash

5 slices bacon
1 large onion
1 1/4 lbs. hamburger
1 can peas (part of juice)
1 can mushrooms (and part of juice)
2 cans tomato soup undiluted)
1 pkg. Chinese noodles (pre-cooked)

Fry bacon until brown, remove from fat. and fry onion, remove onion and fry hamburger until Crumbly and brown. Mix all ingrediants with cooked noodles. Add seasoning and put in baking dish, cover with grated cheese and bake one hour.

Serves 12 or more.

Hazel Swenson

Ruth Steele's Tower Club Hot Dish
(Delizia)

1 sm. onion-chopped
1 clove garlic minced
½ C. olive oil
1 C. tomato soup
½ t. ea. salt, paprika, Cayene & worcestershire sauce
½ C grated Cheddar cheese
1 C. canned corn
½ # hamberger
½ # spaghetti

Saute onions and garlic until onions are golden. Add soup, salt, paprika, Cayene & worcestershire sauce. When thoroughly heated, add cheese, spaghetti broken into abt. 1" pieces, corn with some juice & hamberger browned & drained. Add a little additional water to allow for spaghetti absorption.

Cook on top of stove for 5 min.

Grate additional cheese on top and bake uncovered for ½ hr. at 350°F.

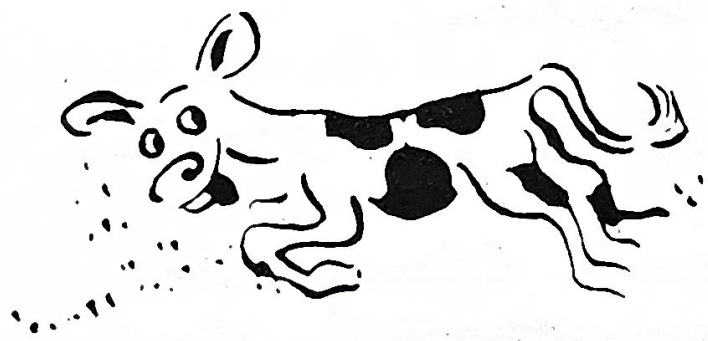
Our families favorite!

Ann Quick

Sloppy Joes

Fry 1# lean Sausage &
Add 1 browned cut up onion
Add 1 cup cut up celery
(boiled until semi tender)
drain.
Add 1 can undiluted chicken
gumbo Soup -
2 Tbsp. prepared mustard
1 tbsp. catsup
Mix well & serve on rise
or bun -

Ellen Backman



POTTED BEEF.

Take a large beef shank and put in cold water. Boil until perfectly tender. Remove bone and cartilage, chop meat fine and replace in the kettle with the liquor which should be one quart. Let it simmer and season with salt, pepper and mace. Press and cut in slices.

FROM 1891 COOK BOOK

Spinach - Cheese Casserole

254 cal. per serving Makes 2 servings

1 c cooked well drained frozen chopped spinach. (one package)
2/3 c part-skim ricotta cheese
1 oz (1/4 c) Parmesan cheese
1/4 t salt 1/8 t garlic salt
1 medium tomato - peeled & sliced
1 oz grated mozzarella cheese

Combine spinach, ricotta cheese, Parmesan cheese, salt, & garlic powder. Transfer to small rectangular casserole or loaf pan. Arrange tomato slices in single layer over spinach mix. Sprinkle spinach & tomatoes with mozzarella cheese. Bake at 350° for about 25 to 30 minutes.

Peggy Olson

Busy Day Lasagna

82

1 package Lasagna Noodles
1 pound hamburger
1 pint tomato juice
1 8oz. can tomato sauce
1 small can tomato paste
2 tsp. salt - 1 tsp. oregano
1 tsp. garlic powder - 2 tab. dehydrated onion flakes.
3/4 pound mozzarella

Brown hamburger, add tomato juice, paste, sauce, salt, pepper, garlic, oregano, onion flakes, and about a tab. brown sugar. Let simmer. Cook noodles, grate cheese, grease a 9x13 inch pan. Layer noodles, meat, sauce, cheese, in that order, ending with cheese. Probably 3 layers. Bake 350° 30-40 min. Let cool 10-15 min. before cutting.

Carolyn Carlson

Impossible Lasagne Pie

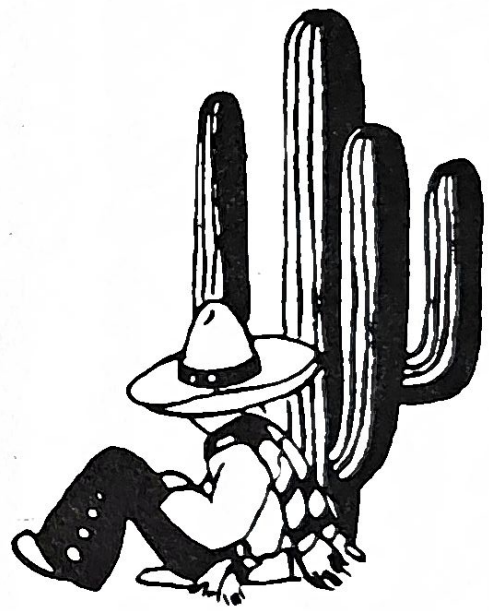
½ c. creamed cottage cheese
½ c. parmesan cheese
1 lb. ground beef cooked + drained
1 tsp. oregano leaves
½ tsp. basil leaves
1 6 oz. can tomato sauce
1 Cup shredded mozzarella
1 cup milk, ⅔ c. bisquick
2 eggs, 1 tsp salt, ¼ t. pepper

Layer cottage cheese and parmesan cheese in greased pie plate (10" x 1½").
Mix beef, herbs, tomato sauce, and ½ c mozzarella - spoon over top. Beat eggs, milk, bisquick, salt + pepper 15 sec. in blender on high. Pour into plate. Bake til set in 400° oven (30-35 min. Sprinkle with rest of mozzarella.

Irene Skaurud

Chili Lentils serves 8.

2 cups cooked & drained lentils
1 #2 2½ Can tomatoes
1 tbsp Chili powd
salt
1 Clove garlic
1 tsp Oregano
1 # ground beef
1 large onion - Chopped



Brown meat in small amt. of oil - add onion & Garlic saute until limp - discard the Garlic - add other ingredients and simmer 1 hr.

G. Fraser

Layered Hamburger Bake

4 oz wide noodles
1 lpd. ground beef
1 15 ounce can tomato sauce
1 tsp. sugar
½ tsp salt
½ tsp garlic salt
½ tsp pepper

Boil & drain noodles. Brown & drain meat and add the rest of the ingred.

1 8oz cream cheese
½ cup sour cream
3T milk
2T onions minced
1 10oz pkg frozen chopped spinach

Mix all but the spinach tel smooth. Spinach should be defrosted and squeezed dry.

Layer in a casserole (2qt) - ½ Meat, ½ cream mix, all spinach, ½ meat. Cover and bake 350° for 40min. Uncover and spread the rest of creamed mix + ½ cup shredded cheddar cheese. Cook uncovered 10 min.

It's great! Mary Arneson

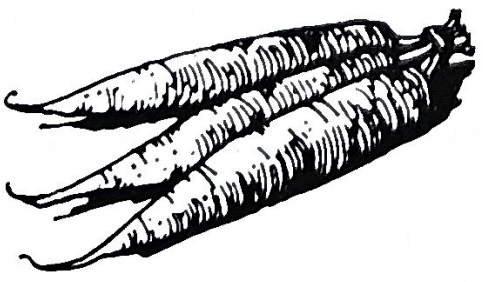
Grated Carrot Meat Loaf

3 eggs
½ C. milk
1½ C. soft bread crumbs
2 pounds ground beef chuck
2 medium carrots, shredded
2 tbls. prepared horseradish
1 envelope dry onion soup mix

• In large bowl, beat eggs and milk; add bread crumbs & let stand 5 min. Mix in ground beef, carrots, horseradish and soup mix.

• Pat into a 5x9 inch loaf pan and spread topping evenly over meat mixture. Bake 1 to 1½ hr. in 350° oven. Spoon off fat & let stand 5 minutes before slicing. 8 to 10 servings.

Topping: In a small bowl, combine: ¼ C. catsup, 3 tbls. brown sugar, and 2 tbls. Dijon mustard.



Alice Phillips

Saucy Meat Balls

Serve over rice or noodles

1* lean beef
2/3 c. Parmesan Cheese
1/2 c. dry bread Crumbs
1/2 c. Milk
1 egg slightly beaten

} Mix and brown in 2 T. oil

1 T. flour sprinkled over brown meat balls
1 Can 28 oz. tomatoes tote size
1/2 t. salt, 1 T. sugar
1/3 c. Heintz 57 Barbeque Sauce.
Simmer 25 min.

Makes 20 Meat Balls
Freeze in serving size Cups.

Aline Stone

Meatballs in Burgundy

1 LB. hamburger
1 C. dried Bread crumbs
1 T. Cornstarch
1 egg - well beaten
1/4 c. of finely minced onion (optional)
Dash of Allspice
1 T. salT
1 C whole miK

Mix and shape into walnut sized balls. Brown in 4 T. fat and remove To a saucepan. Add 2 beef bouillon Cubes, 2 Cups water and 1 C. burgundy wine. Boil meatballs in sauce for at Least 30 minutes.

You can make meatballs + brown Them and freeze To COOK in The sauce Later.

Shirley RooT

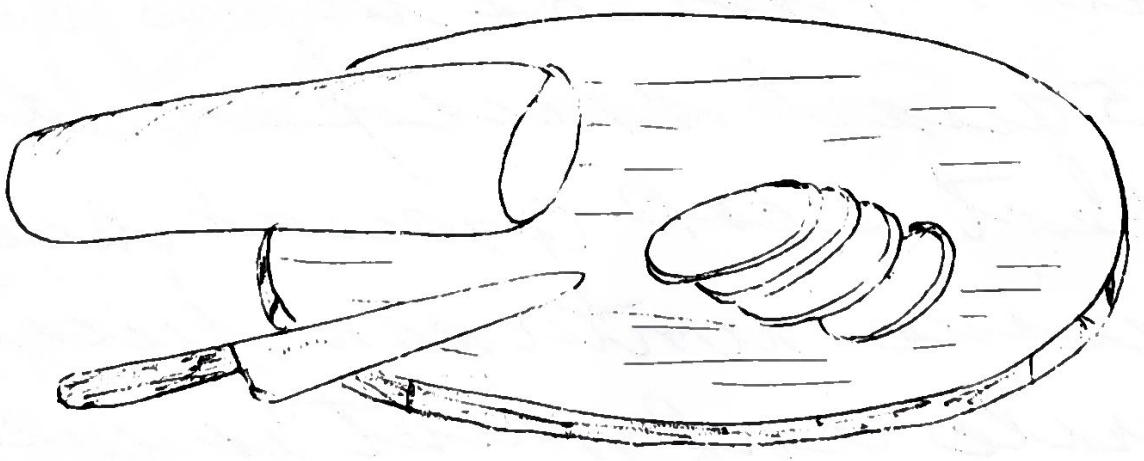
Bar-be-qued Tongue

Cover tongue with hot water.
Add ½ clove garlic + salt.
Cook slowly - about 2 hrs. - till tender.
Drain - cool - trim excess tissue + skin off.
Simmer tongue in sauce 1 hr. - cool + slice.
Sauce — for each pound of meat use -

1 cup. water
¼ cup. catsup
1 teaspoon sugar
1 " salt
¼ cup. chopped onion
1 teaspoon worchestershire Sa.
1 " vinegar or lemon juice
¼ " dry mustard
¼ " celery seed.
dash Pepper.

May be served heated in sauce or cold - makes very good sandwiches.

Laura Bracher



Cabbage-Beef Casserole

You don't have to cook the rice first for this layered ground-beef bake. It cooks along with the meat in a flavorful broth

1 lb. ground beef
2 medium onions, diced
1 medium cabbage (about 2 lbs.) coarsely shredded. (Discard outer leaves)
2 medium carrots, thinly sliced.
2½ tsp. salt.
¼ tsp pepper
¾ cup regular long-grained rice
1 13¾-14½ ounce can beef broth
½ cup water.

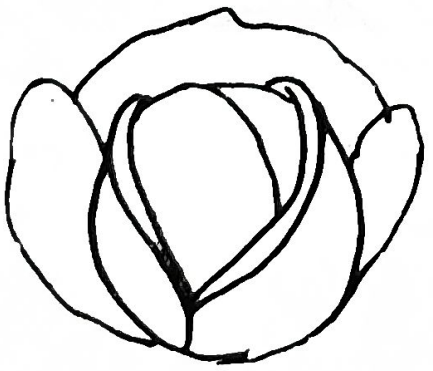
About 1¾ hours before serving In a 5 quart saucepan over high heat, cook ground beef and onions until pan juices evaporate and meat is well browned, stirring occasionally. Remove saucepot from heat.

Add cabbage, carrots, salt and pepper; toss to mix well.

Pour rice into 3 quart casserole; spoon ground beef mixture on top of rice; pour beef broth and water over mixture. Cover casserole; bake at 350 degrees F. oven one hour.

To serve: stir ground beef mixture with rice to mix well. Makes 6 servings.

Martha Yelton



Chicken Divan

1 lg. bunch broccoli, Cook 5 Min.
2 c. Chicken or turkey
2 cans Mushroom Soup, not diluted
1 c. Mayonaise, 1 t. lemon juice
½ c. Shredded Sharp Cheese
½ c. soft bread crumbs, 1 T. Btr.
Toss bread crumbs in butter.
Use 9 X 12 pan, put in broccolli
Then Sprinkle over Chicken,
soup mix, Mayonaise, lemon
juice, Sprinkle over cheese,
Then bread Crumbs.
Bake 350° - 25 Min.

Aline Stone

FRICASSEE CHICKEN.

Boil till nearly tender, then drain till dry, take half a cup of butter and put in frying-pan, fry till brown, thicken the broth that the chicken was boiled in, serve in a deep dish, turn the gravy over the chicken.

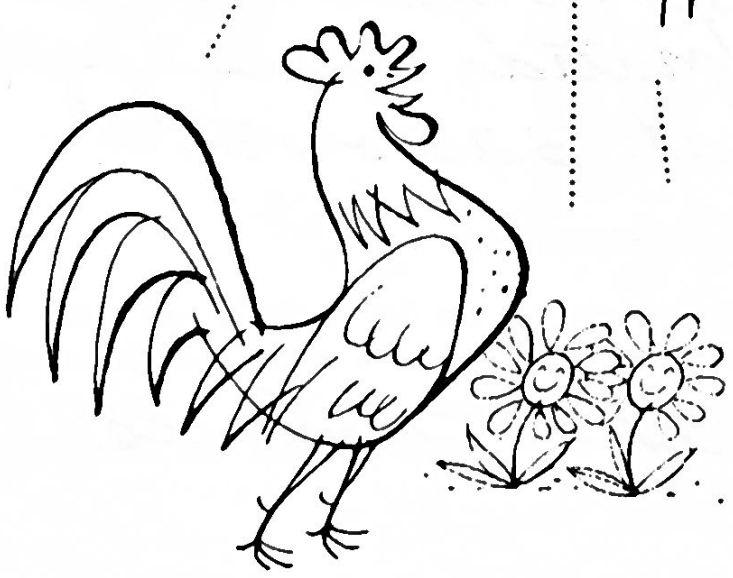
From 1891 Church Cook Book

Sweet and Sour Chicken

2 whole chickens (cut into pieces)
18 oz. Russian Dressing
18 oz. Apricot preserves
2 pkg. Dry Onion Soup

Mix sauce and pour over chicken pieces in an open roasting pan. Bake at 300° for 2 hours.

Marilyn Thompson



Hostess Chicken Casserole

8 slices white bread
2 C. Chicken, turkey, crab, tuna or ham
1/2 c. mayonnaise
1 onion, chopped 1 C. Chopped celery
1 green pepper (chopped) (Optional)
3 C. milk 4 eggs, beaten
1 can cream of Mushroom soup
Cheddar cheese, grated. Paprika
Dice 4 slices of the bread & put into buttered 9x13 pan.
Mix Chicken (or other choice) with mayonnaise, onion, pepper & celery. Spread mixture over bread cubes. Trim crusts from the other 4 slices. Place over mixture in pan. Mix eggs and milk. Pour evenly over mixture in pan. Refrigerate overnight. Next day remove from Refrigerator & let it set to take off chill before baking. Bake for 15 min at 325°. Remove from oven and spoon over the soup, Sprinkle with grated cheese & paprika. Bake for 1 hr. at 325° or 350°.
Serves 8-10.

Bertha Holmes

Fantastic Chicken Casserole

1 Cup (or more) diced Cooked chicken
1 C. Cooked Minute rice.
2 hard boiled eggs, sliced.
½ C. Mayonnaise.
1 Can Water Chestnuts.
1 med. onion chopped fine.
½ t. salt.
¼ C. diced green pepper.
1 Can Cream of Chicken soup.
1 T. lemon juice.
Mix together in bowl & put in 9" square Casserole. Bake 1 hr. @ 350°. Cover With Crushed Corn flakes the last 15 min of baking time. Double recipe for 9X13 pan.

Ordella Venem.

CHICKEN LOAF.

Boil two chickens till quite tender, take out the bones and chop the meat, season to taste with butter, pepper and salt, add enough of the liquor in which it was boiled to make quite moist, put into moulds, turn out when cold and cut in slices.

FROM 1891 COOK BOOK

Chicken Casserole Cashew

1 can (#3) of chow mein noodles.

1 can mushroom soup

½ c. water

1 c cut up chicken, pork or tuna

¼ lb. can of cashews

1 c diced celery

½ c minced onion - salt + pepper to taste

Place noodles on top

Bake 350° for 40 min.

Evelyn Kristjanson

Polynesian Chicken

3# fryer or 4 breasts
1/4 C. cooking oil
2 T soy sauce
2 T Worcestershire sauce
1 tsp MSG
1 tsp. garlic powder
1 tsp. salt
1 tsp. cracked black pepper
1 tsp. rosemary

Place chicken bone side up in 9x12 pan. Combine the above ingred. and brush on the chicken.
Bake at 350° for 25 min.
Turn chicken, brush chicken again and Bake 45 more min.

1 can pineapple slices
1 can fruit for salads
4 tsp. cornstarch
1/2 C. sautern wine
1/4 C. flaked coconut

Drain liquid from canned fruit, stir into cornstarch in a saucepan. Stir in wine & bring to a boil. Boil 3 min. Fold in fruit. Heat til hot. Arrange on a platter Chicken with sauce and fruit. Sprinkle with coconut.

Mary Arneson

One-pot meal

1- 2½-3 lb. Chicken cut up.
2T. butter 1 C. orange juice
⅓C. raisens ½C sliced almonds
3T. Chutney-ch. 1-2t. curry powder
½t. gr. cinnamon
5-6 med. (2 lb.) sw. potatoes, peeled & sliced crosswise into 1-inch pieces.
2 bananas, quartered
1- 11oz. can mandarin orange, drained.

Brown chicken in butter. Arrange in pan. Stir tog. orange juice - thru cinnamon. Add sw. potatoes to pan - pour orange juice mixture over all. Bake covered 40 min (350 deg.) or till chicken & potatoes are tender. Remove chicken & potatoes from pan - arrange on a warm platter. Garnish with bananas, oranges & parsley, if desired. Skim fat from juices. Spoon some sauce over platter; pass rem. sauce

make 6 servings (Virginia Nelson)

Tasty Chicken Casserole

Chicken, roasted, diced
Celery + onions, chopped
mayonnaise
Salt + Pepper
Cheese, grated

} Basic recipe. Mix all to gether, sprinkle top with cheese.

Bake until well heated. 400°.
20 - 30 minutes.

Optional:

almonds, green chilies, chopped, brown rice, raisins, brocolli

Flexible, old fashioned recipe (no amounts given). Be adventurous.

Lola Anderson

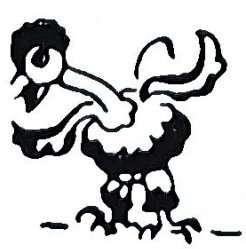
Man needs to learn that we can be brothers and sisters without having to be identical twins.

Lemon Chicken

3 lb. fryer, cut up
1 T butter
Salt ~ Pepper
⅓ c. lemon juice
2 cloves garlic, crushed
½ t. dried oregano leaves

1. Preheat oven to 375°.
2. Wash chicken, pat dry with paper towels. Arrange in shallow roasting pan. Dot with butter; sprinkle with ½ t. salt & dash of pepper.
3. Bake, uncovered ~ 1 hour.
4. In small bowl, combine lemon juice, garlic, oregano, ½ t. salt & dash pepper. Pour over chicken. Bake 15 min. longer or till tender.
5. Arrange chicken pieces on heated platter. Spoon pan drippings over them. Garnish with thin lemon slices & parsley sprigs, if desired.

Serves 4



Maureen Koutonen

Liz's Curried Chicken Casserole

3 whole, boned chicken breasts
1 tsp salt 1 sliced carrot
1 slice of onion

Boil in kettle until the chicken is tender. Cut chicken in bite size pieces - Set aside.

Combine and mix well:
2 - 10½ oz cream of chicken soup
½ c. mayonnaise
⅓ c. evaporated milk
1 c. grated cheddar cheese
1 scant tsp. curry powder
1 Tbsp. lemon juice

Cook 2 - 10 oz. pkgs frozen broccoli. Arrange chicken & broccoli into 3 qt. baking dish. Pour soup mixture over this. Sprinkle with buttered bread crumbs, with a dash of paprika for color.

Bake at 350° until thoroughly heated.

Bertha Holmes

Devilled Fried Chicken

3 - 3½ lbs. cut up frying chicken

¼ c water

¼ c. lemon juice

1 clove of garlic - chopped

½ c. flour

2 teas. paprika

2 teas. dry mustard

3 teas. salt

⅛ teas. pepper

Cut chicken into serving pieces - Wash & dry -

Combine water, lemon juice & chopped garlic. Let stand for 15 min. Remove garlic

Sift flour, paprika, mustard, salt & pepper onto wax paper

2. Dip Chicken into the lemon juice & then into flour my Dry in hot fat (about 1 in deep) until golden brown - Place in covered dish - Bake 350° for about 30 min.

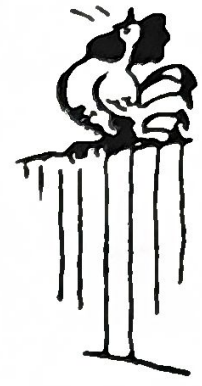
Evelyn Fristoe

Cement for mending broken china.

Take a very thick solution of gum of arabic & water; stir into it plaster of paris until the mixture becomes a thick paste. Apply it with a brush to the fractured edges & stick them together. In three days the article cannot be broken in the same place.

From 1891 Church Cookbook

Chicken Casserole



Breast of chicken
cut in small serving
pieces.
1 box Escort or Waverly
crackers.

2 cans cream of chicken soup
1 cup water, 1 cube oleo
1 8oz can sliced water chestnuts
1 cup sour cream
Line greased baking dish
with ½ of the cracker crumbs
Add chicken that has been
browned in butter. Add soup,
sour cream, liquid from
water chestnuts and 1 c. water.
mix well and pour over
chicken. Top with remaining
crushed crackers. Melt oleo
and pour over all.
Bake 40-45 min. 325° & 350°

Irene Stanner

Turkey Supreme

5 TBSP. BUTTER
½ LB. MUSHROOMS, STEMMED & QUARTERED
1 ENVELOPE DRY POTATO SOUP MIX
2 C. MILK
1 C. ½ + ½
2 C. DICED COOKED TURKEY (OR CHICKEN)
1 C. FRESH BREAD CRUMBS

MELT 3 TBSP. BUTTER IN SKILLET, ADD MUSHROOMS AND COOK UNTIL BROWNED. EMPTY SOUP MIX INTO SAUCE PAN, STIR IN MILK AND ½ + ½, HEAT JUST TO BOILING, STIRRING CONSTANTLY. REMOVE FROM HEAT, ADD MUSHROOMS AND TURKEY. TURN INTO A CASSEROLE. MELT REMAINING BUTTER AND COMBINE WITH BREAD CRUMBS. SPRINKLE OVER CASSEROLE. BAKE AT 350° FOR 30 MINUTES.

SERVES 4

M I Silverman

Pork and Rice Luncheon Dish

Combine and fry until brown:

1½ lb. pork sausage
¾ C. chopped onion
1 C. finely cut celery
1 finely cut green pepper

Add:

2 cans Cream of Chicken soup
2 cans water
1 tsp. Worcestershire
1 small can ripe olives, halved
2 C. uncooked rice (cook before adding to above mixture)
1 small can mushrooms, sliced.

Place all in greased shallow casserole. Sprinkle with grated Cheddar cheese. Bake in moderate oven until set. Serves 10-12

This is a family favorite from my Grandmothers' Circle, in Los Angeles, at least 40 yrs. ago.

Beverly Woodworth

Spareribs Havoc
(A Down South Recipe)

2-3# spareribs separated
2 T. white vinegar
2 T. honey
2 T. Soy Sauce
1 tsp. salt
1 pinch each bl. pepper & cayenne
1 C. diced pineapple
2 slices lemon
2 pieces candied ginger cut in sm. pieces

Brown ribs in hot skillet in a little oil. When well seared, add vinegar, honey & soy sauce, salt, pepper, lemon & ginger. When ribs are well cooked - add pineapple, mix thoroughly & serve. Sauce should be thick to coat ribs.

Nola Botts

Braised Pork Steaks with Grape Apples

2# pork shoulder steaks or chops

2 T. flour
2 T. fat
salt & pepper
3 lg. apples
1/2 glass grape jelly
3/4 C. boiling water

Dredge pork in flour & brown in hot fat. Season with salt & pepper. Add 1/4 C. water (more if needed) cover tightly & cook slowly until tender (45 min.)

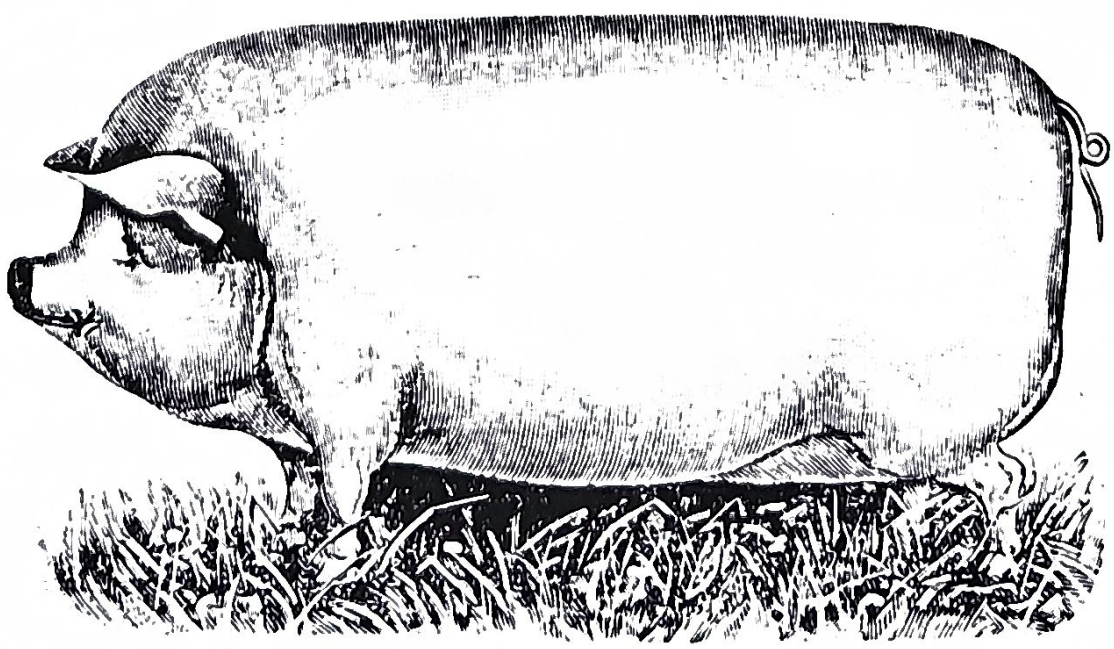
Dissolve grape jelly in boiling water, add apples & cook until tender. Serve around pork.

Nola Botts

PORK TENDERLOIN

DREDGE MOIST (NOT WET) MEAT IN 2 TBSP. LAWRY'S SEASONED SALT MIXED WITH ONE CUP OF FLOUR. SAUTE IN ELECTRIC FRYING PAN IN HOT BUTTER, MARGERINE OR OIL UNTIL CRUSTY BROWN ON ALL SIDES. REDUCE HEAT TO 300° AND COOK FOR 1-1½ HOURS.

M L Silverman



Whole Pork Tenderloin in Brown Sauce

Brown a whole pork tenderloin in a small amount of fat. Season with salt and pepper. Can fry one or two tablespoon chopped onion and chopped celery after meat has finished browning. Add 1/2 cup sliced canned mushrooms and broth and one can of chicken bouillon. Cover. Simmer or bake 1 1/2 to 2 hours. Uncover. Stir in one tablespoon Worchestershire sauce or 1/2 cup red wine. Cook 15 minutes uncovered- until sauce is thickened. Serve hot with cooked brown or wild rice or green beans with slevered browned almonds.

note: fresh mushrooms may be used
a chicken bouillon cube in water can
replace canned bouillon.

Laurie Bracken

Bean Dish

4 slices Bacon (diced)

1 med. onion (chopped)

1 #1 can Baked Beans in tomatoe sauce.

1 #1 can Red Kidney Beans - drained.

1 #1 can Lima Beans - drained.

1/4 lb. American cheese - cubed.

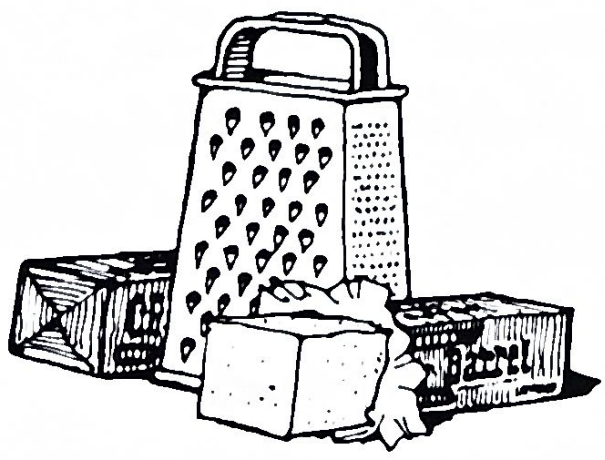
1/2 c. Brown Sugar, 2/3 c. Ketchup,
2 tsp. Worcestershire sauce.

Parmesan cheese.

Lightly Brown Bacon with onion
in a large pan; Remove from
heat. Stir in with Beans, cheese
cubes, Brown Sugar, Ketchup and
Worcestershire sauce.

Bake in greased shallow baking
dish at 350° for about 30 minutes.

Sprinkle with Parmesan cheese
and serve.



Doris Thunberg

Clam Casserole

3 tbsp. margarine
½ cup onion chopped
¾ cup parsley chopped
3 tbsp. flour
½ cup mayonnaise
½ tsp salt
Pepper to taste

add milk to clam juice
to make 1½ cups.
1 7oz. can minced clams,
drained
1 cup rice cooked

Saute onion for 5 minutes
add parsley and cook 5
minutes more; stir in
flour, add the liquid.
Add the ingredients to
the white sauce. Blend
the mayonnaise with
½ cup milk, seasoning
and rice.
Layer the rice and white
sauce mixture alternately.
Bake for 30 minutes, serves 8.

Alice Fredekind

Crab Casserole

3 cup dry (sea shell) macaroni or Noodles.

2 (10 ½ oz) cans cream of shrimp soup.

1 cup <u>each</u> mayonnaise & milk

1 cup grated Cheddar Cheese or Velveeta.

4 oz sliced mushrooms.

1 cup Chopped Celery

¼ cup green pepper

2 or 3 gr. onions including Tops (Chopped)

3 cup. Crab meat or part crab & part shrimp.

<u>or</u>

1 can Crab & 1 can shrimp.

Mix <u>thoroughly</u> all ingredients.

Cover & refrigerate overnite 6 to 8 hrs.

Bake 350° 40 to 45 min.

Uncover sprinkle with more Cheese & bread crumbs.

Bake uncovered 15 min. longer.

Sigrid Pennela

Crab Casserole

8 slices white bread.

Cut up 4 slices into cubes and put into buttered bkg. dish.

Mix together: 1 gr. pepper, chopped
2 c. crabmeat ½ c chopped onion (or more)
½ mayonnaise 1 c. chopped celery

Spread this over cubed bread.

Mix together 4 eggs, beaten & 3 c. milk. Place the other 4 slices of bread over crab mixture & pour egg & milk over all. Place in refrigerator over night.

Next day: Bake for 15 min. at 325° - Then spoon over this 1 can cream of mushroom soup, then grated cheese & sprinkle of paprika. Bake at 325° - 1 hour. Serves 8 or 10.

Bertha Holmes

King Crab Casserole

Dianne Hillis

1 pound Alaska King Crab Meat
(I only use about 9-10 ounces)
1/2 cup chopped celery
2 Tbsp. chopped green pepper
1/4 cup butter, melted
2 tbsp. flour
1 egg yolk, beaten
2 Tbsp. lemon juice
1 cup milk
1/2 tsp. salt
dash pepper
1 Tbsp. butter, melted
1/4 cup dry bread crumbs

Cook celery and green pepper in butter until tender. Blend in Flour, add milk gradually, cook until thick, stirring Constantly. Stir a little of the hot sauce into egg yolk, add to remaining sauce, Stirring constantly. Add lemon juice, Seasonings and crab meat. Place in a well-greased 1 quart casserole. Combine butter and crumbs, sprinkle over casserole. Bake @ 350° For 20 to 25 minutes.

CRAB OR SHRIMP HOT DISH

8 SLICES WHITE BREAD

½ C. MAYONAISE

1 GREEN PEPPER, DICED

3. C. MILK

1 CAN MUSHROOM SOUP

2 CANS CRAB OR SHRIMP.

1 ONION - MED. DICED

1 C. CELERY DICED

4 EGGS

GRATED CHEDDAR CHEESE AND PAPRIKA.

DICE 4 SLICES OF BREAD IN 9 x 13" BAKING DISH. MIX CRAB, MAYONAISE, ONION, PEPPER AND CELERY TOGETHER. SPREAD ON TOP OF BREAD. TRIM CRUSTS ON OTHER 4 SLICES OF BREAD, LAY ON TOP OF MIXTURE. MIX MILK AND EGGS AND POUR OVER ALL. PUT IN REFRIGERATOR OVER NITE OR FOR SEVERAL HOURS.

BAKE 15 MINUTES IN 325° OVEN. SPOON SOUP OVER TOP - SPRINKLE WITH CHEESE AND PAPRIKA AND BAKE FOR 1 HOUR.

(SERVES 8.)

(TUNA OR CHICKEN CAN ALSO BE USED IN THIS RECIPE.)

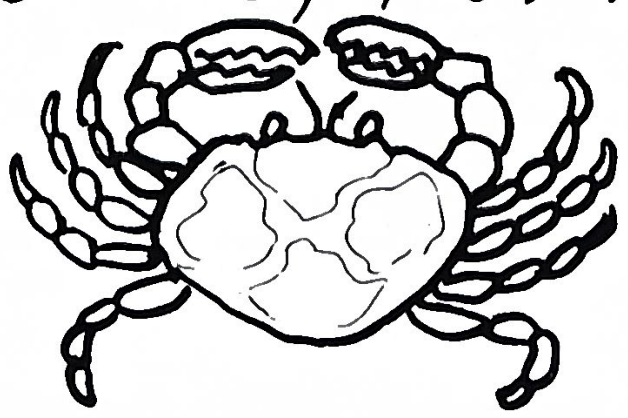
DORIS THUNBERG

Maryland Crab Cakes

1 lb. crab meat
1 tsp. Old Bay Seasoning *
1/4 tsp. salt
1 tbsp. mayonnaise
1 tbsp. worcestershire sauce
1 tbsp. chopped parsley
1 tbsp. baking powder
1 egg beaten
2 slices bread with crust removed

Break in small pieces and moisten with milk. Mix ingredients and shape into cakes. Fry quickly until brown. Can be served as an entrée, with crackers or as a sandwich. Can also be made into small balls and served as appetizers.

* For Old Bay Seasoning, write to:
Vicki Opsata
20311 48th Ave., S.E.
Bothell, Wa. 98012



Delicious Crab Quiche

Serves 6

1½ c. shredded cheddar
2 Tblsp. flour
1¼ c. half and half
4 eggs, beaten
1 6oz. pkg. frozen or canned crab
½ c. chopped green onions
½ tsp. each salt and pepper
1 10" unbaked pastry shell

Toss cheese with flour; add half and half, eggs, crab, onions, and seasonings. Mix well. Pour into pastry shell. Bake at 350° for 55-60 mins.

Marcy Diddy

Oyster Casserole

1 pt. oysters
1 c. diced celery
2 T. minced onion
1 T. minced parsley
½ c. liquid from drained oysters
3 eggs
1 cup cracker crumbs
2 T. butter
salt + pepper to taste

Saute onion in 1 T. butter; add celery parsley + oyster liquid; stir until celery is cooked. Cool. Add beaten eggs, half of cracker crumbs + drained oysters. Pour into buttered casserole. Sprinkle with remaining crumbs + butter.
Bake at 350°, uncovered, for 30-40 mins.

Eleanor Grimstad

OYSTER PATTIES.

Make a dozen shells of rich puff paste. Prepare oysters by making a pint of rich sauce with part cream. Season this and add oyster liquor from a pint of oysters. Then add oysters and cook until plump. When ready to serve pour into heated shells.

From 1891 Church Cook Book.

Halibut or Red Snapper

Sprinkle fish with salt, pepper and lemon juice.. prick fish with fork.

Mix ¼ c. mayonnaise
¼ c. sour cream
¼ c. celery } chopped fine
¼ c. onion }

Spoon on fish. Bake 400°-12-15 min.
Serve with lemon wedges.

Dorothy Anderson

SALMON SALAD.

One can of salmon, or the same quantity of any cold fish, preferably boiled or baked, from which the skin and bones have been removed. Chop, when cold, three large boiled potatoes, and mix them with the fish. Rub smooth the yolk of three hard-boiled eggs, season to taste with mustard, pepper and salt, add two tablespoonfuls of cream and one gill of vinegar. Pour this dressing over the fish and potatoes. This may either be served by itself, or a nest can be made of leaves of lettuce and the fish and potatoes placed in it, or the lettuce leaves can be placed around the edge of the dish and served with each portion.

FROM 1891 COOK BOOK

Broccoli - Rice Quiche

355 cal. per serving 3 servings

1½ C cooked rice
3 eggs
3 oz shredded Cheddar cheese
1 C cooked & drained Broccoli
½ C drained sliced mushrooms
3 T chopped onion
3 T skim milk
2 T Parmesan cheese
¼ t salt ⅛ t pepper

Combine rice with one egg & one ounce cheese. Press firmly over bottom & sides of pie pan to form a crust.

Beat 2 eggs & add broccoli, mushrooms, onion & milk. Stir in one ounce Cheddar cheese, Parmesan, salt & pepper. Spoon mixture into crust. Bake for 30 min. at 350°. Sprinkle edge of filling with remaining Cheddar & bake 10 min. longer or until cheese is melted & a knife, when inserted, comes out clean.

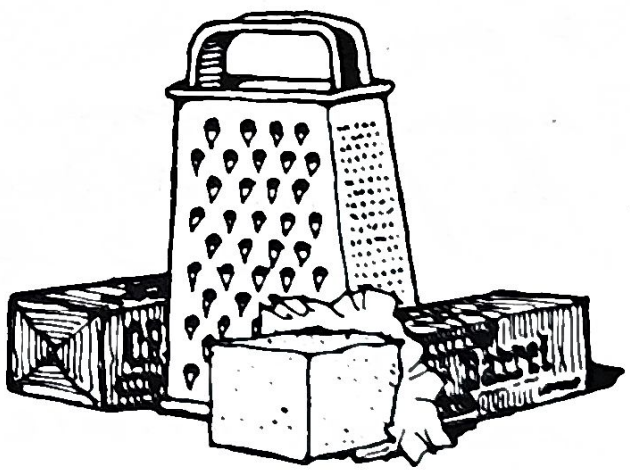
Peggy Aleon

Cheese, Rice Squares with Special Sauce

(an L.C.M. Hospitality Recipe)

3 cups cooked rice
1/4 cup chopped onion
1/2 cup chopped parsley
1/4 cup chopped pimiento
1 cup (1/4 lb.) shredded sharp cheddar cheese
1 1/2 tsp. salt
2 eggs, beaten
2 cups milk
1 tsp. Worcestershire sauce

Special Sauce:
2 tbsp. flour
1/2 tsp. salt
dash pepper
2 tbsp. butter
2 cups milk



Combine rice, onion, parsley, pimiento, cheese & salt in bowl. Mix eggs, milk, Worcestershire sauce & add to rice mixture, blending thoroughly. Pour into buttered

(cont.)

Rice Squares (cont.)

1½ quart (10x6x1¾) rectangular baking dish. Bake at 325° for 45 minutes. When ready, cut into squares & serve with special sauce. For the sauce, blend flour with seasonings. Melt butter in saucepan over low heat, blend in flour mixture. Add milk slowly, stirring constantly. Cook until sauce is smooth & thickened. Add one of the following variations:

Shrimp Sauce - Add ½ tsp. curry powder, ⅛ tsp. sugar, dash powdered ginger, 1 tsp. lemon juice & 2 cups frozen cooked shrimp.

Ham - Add 2 cups diced cooked ham & 1 tbsp. Dijon mustard. Can also add peas.

Chicken - Add 2 cups diced chicken & 1 tsp. chicken bouillon to sauce mixture.

Serves 6 - 8

Virginia Apsata

Crustless Cheddar-Carrot Quiche

241 cal per serv. Serves 4

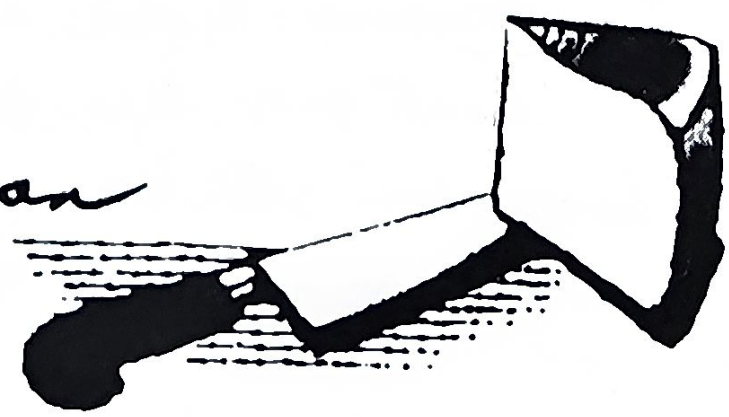
2 c shredded carrots
1 c skimmed milk
4 eggs
2 T chopped scallions
1/4 t dash salt - ground ginger
1/8 t white pepper
4 oz shredded Cheddar cheese

Place carrots in one inch of cold water. Bring to a boil. Remove from heat & set aside for 5 min. Then drain

Combine milk, eggs, scallions & seasonings. Stir in drained carrots & cheese.

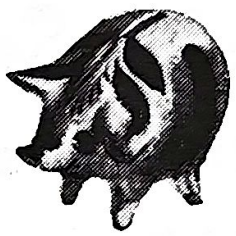
Spray quiche dish or pie pan with non-stick cooking spray. Pour carrot mix. into dish. Place quiche dish in a pan of water & bake at 350° for 30-35 minutes.

Peggy Olson



Sausage Souffle

1 lb. Hormel Sausages - little sizzlers
6 slices bread cubed
1 c grated cheddar cheese
4 eggs
½ tsp. salt
½ tsp. dry mustard
2 c milk



Day before - brown sausages and cut in thirds, alternate layers of bread cubes, sausage and cheese in a 2½ qt. casserole. Beat eggs, salt, mustard and milk. Pour over ingredients. Cover and refrigerate overnite Following day bake 325° for 45 minutes to 1 hour.

Marilyn Thompson

Company Baked-Scrambled Eggs.

8 whole eggs.
2½ T. butter
3½ T. Half + Half
¼ t. salt
Salt + pepper

to make 4-6 servings: Scramble 6 whole eggs and 2 egg yolks with half and half and butter until very soft. Season, and place in buttered ramekins. Beat remaining 2 egg whites with ¼ t. salt until very stiff and pile on top of scrambled eggs. Brown in very hot oven, 450° degrees for 5 minutes, to set the meringue.

Lola Anderson

A Christ-like life is the most powerful argument in favor of Christianity.

Breakfast Casserole

6 slices bread cubed

1 lb. sausage (browned & drained) or cubed Ham.

1 cup Cheddar cheese

1 cup mushrooms (fresh or canned)

Misc — I use blender.

6 eggs

2 cup milk

1 tsp. dry mustard

In greased casserole add cubed bread sausage, cheese & mushrooms.

Pour egg mixture over casserole.

Refrigerate overnite.

Bake 350° for 45 min to 60 min.

Let set 15 min. before cutting.

Sigrid Pernela

Breakfast Souffle

1 lb. link sausage, cooked and cut into pieces
4 eggs, beat & add
½ tsp. dry mustard
Salt & pepper

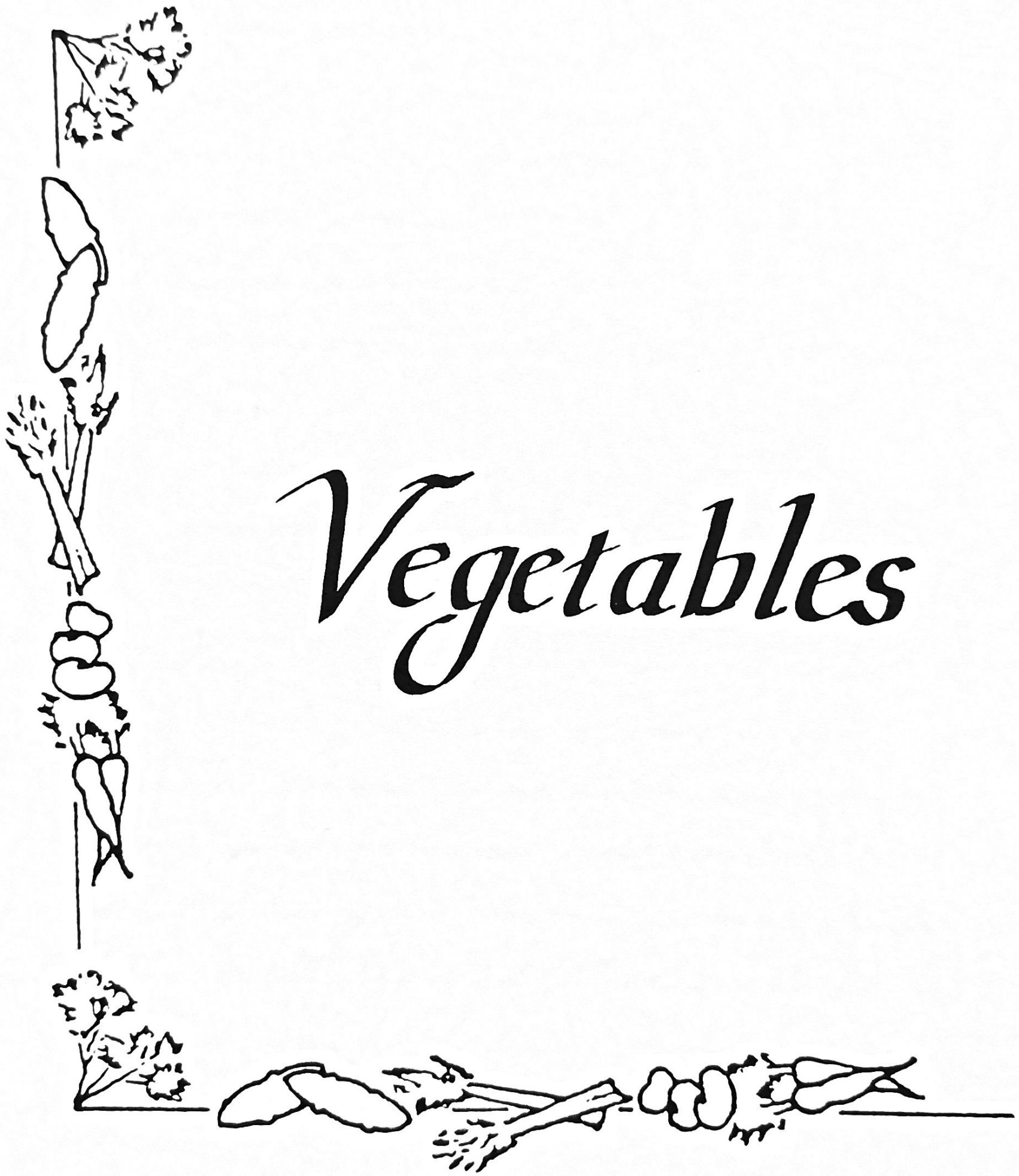
In greased 9 x 13 pan, layer 6 slices white bread cubes, crusts, removed, with the sausage & 1½ cups grated cheese.

Pour 2½ cups milk into egg mixture & pour over bread and sausage layers.
<u>Refrigerate overnight.</u>

Next morning, heat oven to 400°, bake about 40 minutes. (May have to cover last 15 min.)

Serves 6-8

Jean Tallman



Vegetables

Sour Green Beans

1 quart cooked green beans
5 strips bacon
1/2 teaspoon salt
1/4 teaspoon pepper (optional)
1/3 cup sugar
1/4 cup vinegar
1 onion, chopped

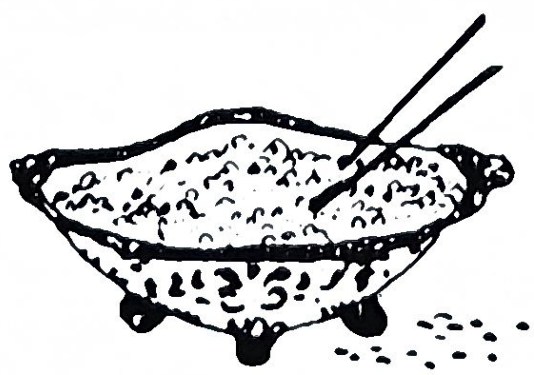
Fry bacon crisp and break into bits. Sauté onion in bacon grease. Add salt, sugar, and vinegar and cook. Then add the green beans which have been well drained. Mix well together with bacon. Heat thoroughly and serve.

Mabel Jensen

Broccoli Rice Casserole

1 cup cooked rice
1 stick oleo
1 small jar plain cheese whiz
1 can mushroom soup
1 can water chestnuts (sliced)
1 large onion chopped
2 pkg. chopped Broccoli —
cooked & drained

Saute chopped onion in oleo, add the other ingredients and mix well. Put in oblong casserole dish and top with buttered bread or cracker crumbs. Bake 20 min at 350°



Bev. Contris

Broccoli - Corn Casserole

1 can cream corn
1 Pkg frozen Broccoli thawed and drained
1 cube melted butter or oleo
1 tsp salt Pepper to taste
2 beaten eggs
2 slices bread - toasted and crumbled

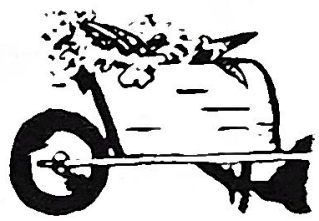
Pour into greased casserole
Bake at 350° for 45 min.

Top with 1 cup Special K cereal mixed with 2 T butter
(I skip this)

Lela Swearingin

Holiday Broccoli

1½ - 2# broccoli
1 can of cream of chicken soup (10½ oz)
½ cup mayonnaise
juice of 1 lemon
½ cup bread or cracker crumbs
¼ tsp. salt
¼ tsp. curry
2 tbsp. melted butter



Wash broccoli and split into halves or quarters. Steam until tender crisp. (Stems will taken longer than flowers)

Drain.

Blend together soup, mayonnaise and curry powder.

Place broccoli in 1½ quart casserole.
Squeeze lemon juice over the top.
Cover with soup mixture
Top with crumbs and dribble with melted butter.

Bake 20 minutes 350° or until bubbly.

Mariana Halsen

Broccoli Casserole

1 10 oz. pkg. frozen broccoli (chopped)
1 can cream of mushroom soup
¼ cup water
2 eggs
1 cup mayonnaise
1½ cup grated cheese cheese
crushed potato chips
Cook broccoli as directed on pkg. and drain
Combine soup, water, eggs mayonnaise and cheese, mix well. Add broccoli Pour into buttered casserole and bake in 350° oven until set. Cover with crushed potato chips and bake til light brown. 4-6 servings

Irene Skaurud

Broccoli Supreme

1 slightly beaten egg
1 10 oz pkg frozen chopped broccoli (partly thawed)
1 8½ oz can cream style corn
1 tblsp grated onion
¼ tsp salt
3 tblsp margarine
1 cup herb seasoned stuffing mix
dash of pepper.

In a mixing bowl combine egg, broccoli, cream style corn, onion salt and pepper. In a small saucepan, melt margarine add stuffing mix - toss to coat Stir ¾ cup of buttered stuffing mix into vegetable mixture, turn into greased 1 qt. Casserole. Sprinkle with ¼ c. stuffing mix. Bake uncovered in 350° oven 35 to 40 min. Makes 4-6 servings.

Martha Helm

Chinese Style Cabbage

1 Tbsp. shortening
3 cups cabbage.
(finely shredded)
1 cup celery (thinly sliced)
1 onion, chopped
1 tsp. salt
½ tsp. pepper

Heat shortening in skillet or wok! Drop in vegetables. stir well; cover tightly and steam 5 min., stirring several times. Season with salt and pepper. Serve immediately. Soy sauce may be added.

Irene Skaaret

Glazed carrots

4 to 6 servings

1 pound fresh carrots, peeled and cut into 2 to 3" pieces

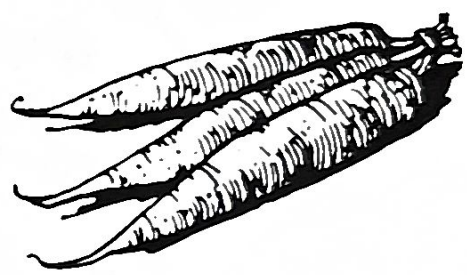
1½ Cups orange juice

½ Cup light brown sugar

1½ tbsp. butter

1 tbsp. cornstarch

¼ Cup cold water



Pinch of ground ginger

Steam carrots until just tender and keep warm. Combine orange juice, sugar and butter in saucepan and heat to almost to boiling point. Dissolve cornstarch in water, stir in and cook until clear and thickened. Add ginger. Pour over carrots; toss to coat. Garnish with mint.

Delores Cason

Celery Casserole

4 C. Celery or 1 Whole stock, boil 5 Min
put in Casserole, add
1 Can Chicken soup (cream)
1 Tiny can pimento
1 Can Chopped Water Chestnuts
1 Cup Bread Crumbs tossed in 1/2
stick Btr. on Top. Bake 25 Min.

Aline Stone

POTATOES A LA ROYAL.

One pint of hot boiled potatoes, a generous half-cupful of cream or milk, two tablespoonfuls of butter, the whites of four eggs and the yolk of one, salt and pepper to taste. Beat the potato very light and fine. Add the seasoning, milk and butter, and lastly the whites of the eggs beaten to a stiff froth. Turn into a buttered escallop dish. Smooth with a knife, and brush over with the yolk of the egg, which has been well beaten. Brown quickly and serve. It will take ten minutes to brown. The dish in which it is baked should hold a little more than a quart.

From 1891 Church Cook Book

Corn Pudding

Melt 6 tbsp. margarine in dutch oven or large skillet. Add 1 medium onion, chopped, 1 clove garlic minced, and one each chopped red and green bell pepper. Cook, stirring until onion is limp. Stir in ⅓ cup flour, 1 tsp. salt, 1 tbsp. sugar and ¼ tsp. pepper. Cook, stirring until bubbly. Remove from heat. Add two cans cream style corn (each 16oz.), six beaten eggs and two cups milk. Blend well. Pour into shallow three quart casserole. Cover and refrigerate for as long as a day. Bake in 350° oven for 55 minutes. (65 minutes if from refrigerator. Serves 10

Mary Ella Adams

Corn Pudding

1 can cream style corn
2 cups milk
3 eggs
2 T. flour
2 T. sugar
½ tsp. salt
2 T. butter
Dash of pepper

Melt butter in baking dish and add the flour, beaten eggs, milk and rest of the ingredients. Bake in slow oven until set, about 30 min.

Irene Skaurud

Mushroom Casserole

1 lb. fresh mushrooms
8 slices white bread, buttered, crusts off
½ C. each onion, celery and green pepper
½ C. mayonnaise
¾ tsp. salt and ¼ tsp. pepper
¾ C. milk and 2 eggs, beaten
1 can mushroom soup
grated cheddar cheese

Slightly sauté course sliced mushrooms and drain well. Cut 3 sliced bread into ¼ ths, put in large casserole. Combine vegetables, mayo and seasonings. Add mushrooms and spoon onto bread.

Cut up 3 more bread slices into ¼ ths and put in casserole. Add combined milk and eggs and let sit at least 1 hr.

Before baking spoon on soup, and place 2 more slices of buttered bread cut in small pieces in pattern on top.

Bake 50 min. 300°. Top with cheese. Bake 10 min. longer. Serves 8.

Beverly Woodworth

Polenta Peppers
Peggy Cleron

491 Cal. per serv. Makes 1 serv.

2 medium green peppers
1 c skim milk
1 oz uncooked yellow cornmeal
1/4 t salt
2 oz. grated Cheddar cheese - reserve 2 T.
1/4 c diced celery
1/4 c cooked sliced mushrooms reserve 1 T cooking liquid
1 T minced onion
1/4 t Worcestershire sauce

Cut off tops of peppers & remove seeds & membranes. In sauce pan bring to boil enough water to cover peppers. Add peppers & cook 4 - 5 min. Drain & rinse under cold water.

In medium saucepan combine milk, cornmeal & salt. Cook & stir 'til mix. comes to a boil & thickens. Remove from heat & stir in cheese, celery, mushrooms & reserved liquid, onion & Worcestershire sauce. Spoon 1/2 of mix. into each pepper, & top with reserved cheese. Bake at 350° for 20 - 25 minutes.

Scalloped Potatoes with Carrots (Serves 4)

3 large potatoes, boiled in jackets; peel and slice.
2 medium carrots, sliced and simmered until tender.
Green onions, shallots or medium onion, sliced and sauteed in 1/3 stick of margarine.
Add 1 can Cream of Chicken soup, 1/3 can of milk, ½ cup of grated cheddar cheese, ½ teaspoon dill weed, and 2 tablespoons minced parsley. Simmer until warm and cheese is melted. Placed sliced potatoes and carrots in greased casserole. Pour soup mixture over them and bake uncovered at 350 degrees for one hour.

Irene Anderson

The values of a good friend are many, but the greatest is that he lets you be yourself.

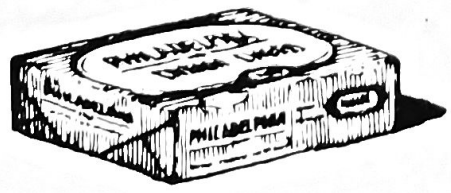
Mashed Potatoes Casserole
(Can make ahead 3 days)
8 large potatoes (4½ to 5 lbs)
Cook, drain, mash well.
Beat together 8 oz pkg cream
cheese & 1 cup sour cream.
Gradually beat into mashed potatoes until smooth.
add 2 tsp garlic salt -
½ tsp pepper. Blend in well.

Turn into a 4 qt buttered Casserole - Dot with 4 tbls of butter - sprinkle lightly with paprika.
Cover and Chill (up to 3 days.)

To reheat - bring to room temperature - Covered bake in 400° oven for 50-60 Mins. until hot throughout.

Serves 12 to 15

Mary Collins



Potato Casserole

6 - 9 med. potatoes, cooked, peeled and grated

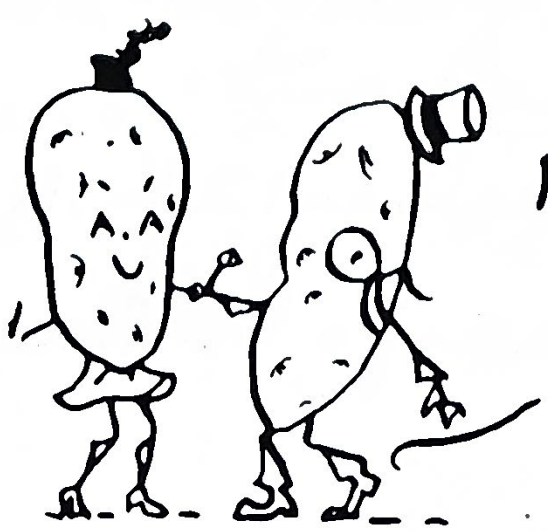
¼ c. butter
1 can Cr. Chicken Soup
⅓ c. chopped green onions
1 pt. sour cream
1½ c. shredded cheddar cheese

Crushed Corn Flakes or bread crumbs
2 T melted butter

Heat above mixture and stir into potatoes. Place in buttered 2½ qt. casserole. Mix corn flakes or crumbs with melted butter and sprinkle over casserole.

Bake @ 350° ~ 45 min.

Serves 6 - 10



Mmmmmm—-

Maureen Koutoned

Spinach Pie

2 bunches scallions finely chopped
2-3 lbs. spinach, washed, stemmed, chopped
1 lb. feta cheese crumbled
1 c. cottage cheese (opt.), dash nutmeg
½ c. parsley fresh, finely chopped
2 t. fresh dill (opt.) " "
8 eggs beaten lightly
Saute scallions, chop spinach, mix well with remaining ingredients.
15-23 filo leaves
Melt together ½ c butter with
¼ c olive oil
Brush 5-8 filo sheets with above and place in bottom of 9x13 pan, then mixture. Top with 10-15 brushed filo leaves.
Bake 350° - 45 minutes
Good with baked ham and tossed Greek salad.

D. Jean Griffin

Squash Casserole

2# Zucchini sliced (7 med.) } Boil with a
2 med. onion chopped } little water.

Cover and simmer 5 minutes. Drain.

½ C butter, melted. } Add B. to Mix +
1 Box stuffing mix } . mix well. Hold
1 C. Grated Carrots . out ½ C. dressing.
1 C. sour cream
1 Can Cr. of Chicken soup.

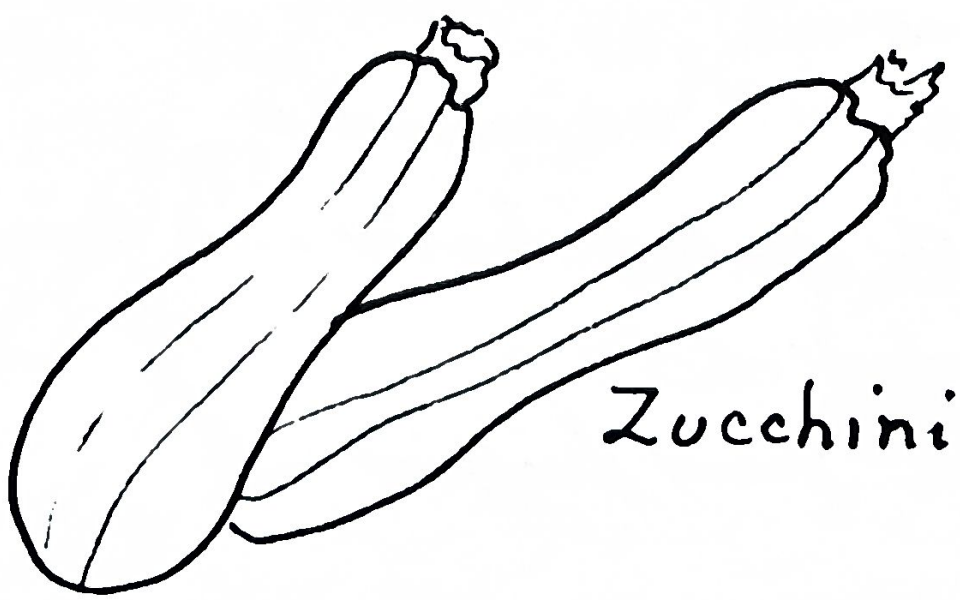
Mix in carrots, sour cream and Chicken soup.

Put in lightly greased casserole and top with ½ Cup of dressing.

Bake at 350°, 30 - 40 min.

Serves 10-12

Lola Anderson



Zucchini!

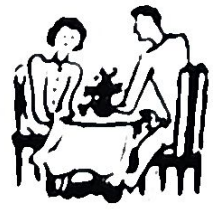
ZUCHINI DELIGHT

3 MED. ZUCHINI
1 1/2 TSP. SALT
3 EGGS (BEATEN)
3/4 C. GRATED MED. CHEESE.

WASH ZUCHINI AND CUT OFF ENDS. CUT IN PIECES AND PUT IN BOILING SALTED WATER. COOK UNIL TENDER. DRAIN THOROUGHLY. MASH AND ADD EGGS, SALT AND 1/4 C. OF THE CHEESE. MIX WELL.

PUT IN UNGREASED 1 1/2 QT. CASSEROLE. SPRINKLE REMAINING 1/2 C. CHEESE OVER TOP.

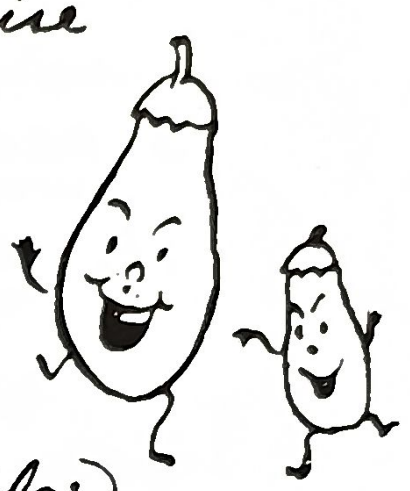
BAKE IN 350° OVEN - UNCOVERED FOR 30 TO 40 MINUTES.

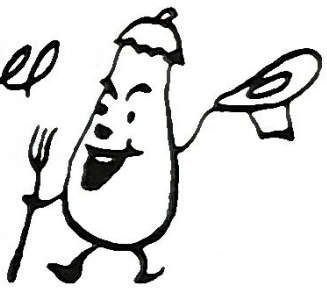


DORIS THUNBERG

STUFFED ZUCCHINI

4 Medium zucchini or larger equivalent, halved lengthwise
3 T. butter
¾ C finely chopped onions
3 small cloves crushed garlic
3 beaten eggs
½ C. crumbled feta cheese (or grated sharp cheddar)
¾ C. grated Swiss cheese
2 T. freshly chopped parsley
1 T. fresh chopped dill, or ¾ t. dried dill
1½ T. flour
Salt + pepper to taste.
Paprika on top.





Scoop out the insides of the zucchini leaving ⅔" rim. Chop the insides into little bits + cook in butter with onions, garlic, salt and pepper until onions are soft. Combine with flour, cheese, herbs and beaten eggs. Correct salt + pepper. Fill zucchini cavities + dust the top with paprika. Bake at 350° to 375° for 30 min. or until filling solidifies.

Parmesan cheese, grated on/and sesame seed, is also good on top.

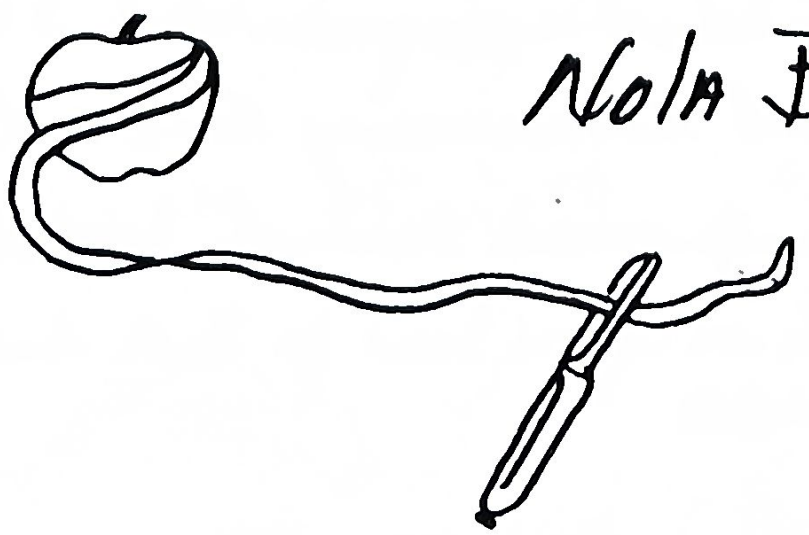
Chopped ham is a good added ingredient. (How about shrimp?) This is a good recipe with which to be adventurous!

Lola Anderson

Desserts

Deep Dish Apple Pudding
(Men like it!!)

Half fill a 1 qt. casserole
with sliced tart apples.
Sprinkle generously with
brown sugar & cinnamon.
Work 1/2 C. butter into 3/4 C
flour, add 3/4 C oatmeal,
3/4 C. sugar, 3/4 tsp B/Powder
1/8 tsp. salt.
Spread mixture over apples.
Bake 1 hr. in slow oven 350°
Serve with cream or
Kool whip.



Nola Botts

Angie's Banana Tarte

1. Mix: 1 1/4 cup flour
1/2 cup softened margarine
3/4 cup chopped nuts
Pat into bottom of 9x13" pan. Bake at 350° for 20 minutes. Set aside to cool.

2. Cream: 1- 8oz. pkg. softened cream cheese and 1 cup sugar
Add: 1/2 of a 9oz. container of Cool Whip.
Blend together and spread on cooled crust.

3. Put a layer of sliced bananas on top of cheese layer.

4. Beat until thick 2 small pkgs. instant banana pudding (or instant coconut cream pudding) with 3 cups cold milk. Pour slowly over sliced bananas.

5. Top with remaining Cool Whip. Refrigerate

(cont.)

Angie's Banana Torte (cont.)

Variations: 1. Use chocolate pudding. Sprinkle top of dessert with grated chocolate bar and chopped nuts..
2. Lemon pudding and 1 cup powdered sugar

Florence Thuemmler

Lemon Dessert

1 C. flour
3/4 C. Shortening
1/2 C. Walnuts
} Blend and pat in pan 8X12 Bake 350° 25 Min.

1/2 box Cool Whip
8 oz. Cream Cheese
1 C. pow. Sugar
} Blend and spread on Crust

2 sml. Instant Lemon pudding and rest of Cool Whip on top

Aline Stone

Apple Torte

2/3 C. sifted flour
3 tsp. B/powder
1/2 tsp. salt
2 eggs, beaten
1 1/2 C. sugar
3 tsp. vanilla
2 C. diced apples
1 C. chopped walnuts

Sift together the flour, B/Powder & salt. Add sugar & Vanilla to beaten egg. Beat well. Add dry ingredients, apples & nuts to liquid mixture. Mix well & bake in well greased 8 x 13 baking dish for 45 min. 350°

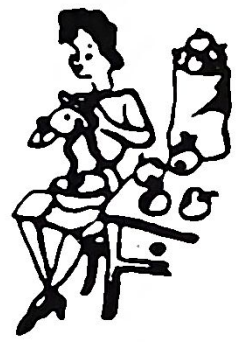
Serve with ice cream or Kool Whip.

Nola Botts

Apple Torte

G. Staren

3 cups peeled & sliced apples
juice & 1 lemon
2 cups flour
2 cups sugar
1 tsp baking pwd.
½ tsp salt
¾ cup melted butter
3 eggs, separated
Cinnamon-sugar.
(¼ c. sugar mix with ½ tsp cinnamon)



Place apples in a 9X13 greased pan. Drizzle with lemon juice. Sift flour, sugar, baking pwd. & salt. Sprinkle over apples - Beat egg whites stiff. Beat yolks and fold into whites and pour on top. — Cover with the sugar-cinnamon mixture. Bake at 325° for 1 hr. or until lightly browned at the edge.

Banana-split Refrigerator Dessert

2 C. graham cracker crumbs
6 T. melted butter

Mix, and press into 9"x13" pan.
Bake 5 min. 350°.

Beat until fluffy - 2 C. pwd sugar 2 eggs, 1 Cube butter, 1 t. vanilla, and spread over cooled crumb mixture. (Drain 15 oz. can crushed pineapple.)

Slice 2 or 3 bananas over custard, mixture, then spread drained pineapple over bananas.

Spread 9 oz. carton of cool whip over entire dessert. Sprinkle with chopped Marchino cherries. and nuts. over top. Ref. overnight.

Serves 15 - 18

Hazel Swenson

Blackberry Pudding

1 cube butter } melt in 8x8" pan

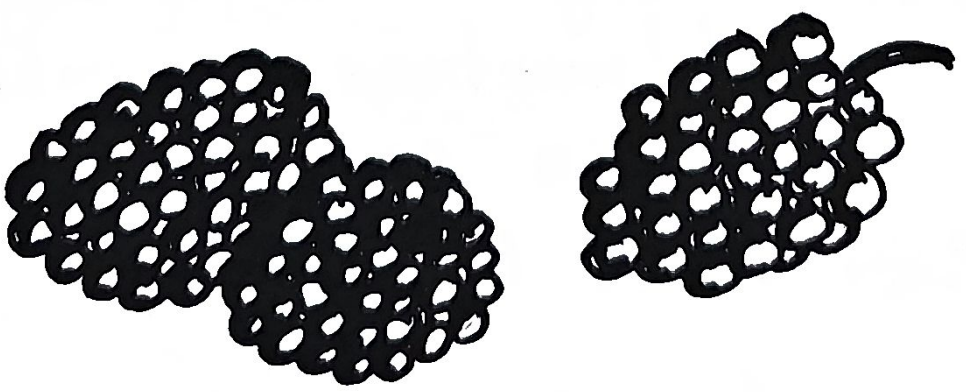
1 c. flour
1 c. sugar
3/4 c. milk
} Mix & pour over melted butter

1 1/2 tsp. baking pwdr.
1/4 tsp. salt
} Put over mixture in pan

2 c. blackberries

Bake 1 hour @ 375°

Terri Spencer



Blueberry Crunch

Combine ... 1 quart blueberries
4 tablespoons flour
½ teaspoon salt
1 Cup sugar
4 tablespoons lemon juice

Spread .... in greased 9" square pan

Combine ... 1 cup flour
1 cup oatmeal
½ cup brown sugar
½ teaspoon salt
½ teaspoon vanilla

Cut in --- ½ Cup butter or margarine until mixture resembles coarse crumbs

Sprinkle ... over berries

Bake ..... at 350° 30 to 40 minutes

Serve with whipped cream or ice cream

Gloria Clemmons

Cherry Cream Dream

1⅓ c — 5 oz Eagle Brand cream
¼ c lemon juice
2½ c cherry pie filling
¾ c — 8 oz crushed pineapple (well drained)
¼ tsp almond
2 c whipped cream or cool whip

Combine first 5 ingredients & mix well — Fold in cream Put in 9 x 13 pan & freeze. Cover with foil.

Ellen Beckman

Grandma's Cherry Cobbler

Dianne Hillis

1 cup sifted flour
2 tsp. baking powder
1/8 tsp. salt 1/4 cup butter
1 cup sugar 1/2 cup milk
1 can pitted sour red cherries

Sift flour, B.P. and salt. Cream butter and add 1/2 cup sugar until fluffy. Add dry ingredients alternately with milk, beating batter until smooth.

Pour batter into greased baking dish or casserole and put drained Cherries on top.

Sprinkle with 1/2 cup sugar. Pour 1 cup cherry juice over all and bake @ 375° for 45 minutes. As cobbler bakes, the crust will come to top. Serve with cream.

Delicate pudding — G Fearon

1/2 cup rice - 1 1/2 Cups Water
2 cups milk 4 eggs 1/2 tsp salt
1/2 tsp Vanilla. 1/2 cup sugar

Boil rice in water; when nearly done add milk and salt. Boil until soft add the yolks of eggs beaten with the sugar. Remove from fire, stir in the whites of 2 eggs and vanilla. Make a meringue of the remaining two whites and 1/4 cup sugar spread over the top and set in oven to brown - 350 · 10 min.

Frozen Frango Mint Dessert

1 C. butter (real)
2 C. sifted pwd. sugar
4 oz. (sq.) unsweetened choc. (melted)
3 t. peppermint flavoring
2 t. vanilla
4 eggs
1 C. vanilla wafers crushed. (measure after crushed)
maraschino cherries

With electric beater, beat together butter and pwd. sugar until light and fluffy. Add choc. and beat again. Add whole eggs and beat again until fluffy.

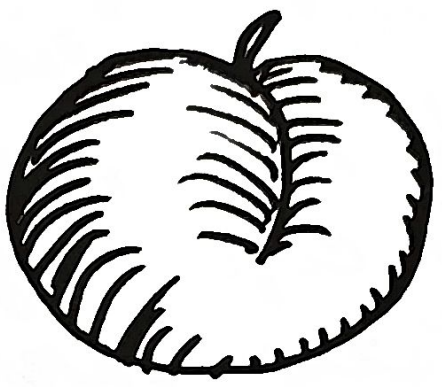
Beat in vanilla and peppermint. Sprinkle about 1/2 of the crushed vanilla wafers into (18) lined cup cake pan. Spoon in choc. mixture. Top with remaining crumbs. Freeze until firm.

Serve out of freezer, topped with whipped cream and maraschino cherry. mmm - good.

Hazel Swenson

Easy - dessert

16 oz. peaches, drained
9 oz. cottage cheese
9 oz. Cool-whip
3 oz. apricot jello, dry.



Mix all ingredients together well. Pour in a serving dish and refrigerate.

Louise Bracher

PEACH PUDDING.

Remove the skin and stone of a quart of peaches and cover with one cupful of sugar. One pint and a half of milk heated, two tablespoonfuls of corn starch, two tablespoonfuls of sugar, yolks of three eggs, stir until it thickens. Use the three whites for frosting.

TAPIOCA PUDDING.

One cup pearl tapioca, one quart boiling water, let stand one hour, add two teacups sugar, a little lemon or vanilla, put in six apples quartered or peaches if preferred. Bake one hour.

STRAWBERRY FOAM.

One box of strawberries pressed through a sieve, add two-thirds cup of sugar and beaten whites of three eggs. Beat well and serve with boiled custard.

LEMON JELLY NO. 1.

Pour two cups of boiling water on one sheet of isinglass; let it dissolve. Add the juices of two lemons to one cup of sugar, then stir this into the water and strain.

From 1891 church cook book

Fruit Macaroon Dessert

2 cups fruit - canned
sliced peaches
3/4 cup flour
3/4 cup sugar
1 tsp baking powder
1/2 tsp salt
1 egg

Pour fruit and juice in shallow dish.

Mix flour, sugar, baking powder and salt. Add unbeaten egg. Mix well, will be crumbly. Spread over fruit. Bake 375° for 20-30 minutes. Serves 6.

Delicious warm with cool whip, ice cream or whipped cream.

Louise Taylor

Lemon Dessert.

1st layer:

1 cup flour mixed with
1/4 cup butter, patted into
a pan 9 x 13 and bake
12 - 15 min at 350°

2nd layer:

1 - 8 oz pkg phil cream cheese
1 cup pwdr sugar
2 cups cool whip
Mix together and put on top
of cooled crust.

3rd layer:

3 cups milk
2 - 3½ oz pkgs instant lemon
pudding.
Beat until thickened and put
on top of 2nd layer.
Top it all with rest of large
cool whip and sprinkle with
slivered almonds. Chill.

Ann Horn.

Peach Cobbler
(From 100 yr. old Southern Cookbook)

1 C. flour
1 tsp. B/Powder
1/8 tsp. salt
1 T. butter
1/4 C. milk

3 lg. fresh peaches
1/3 C. sugar
1/4 tsp. vanilla
1/4 C. sugar
1/4 C. water

Cut butter into dry ingredients & add milk. Peel & slice peaches, mix with sugar & put in glass casserole. Shape dough to fit top - make 3 holes in top. Bake 30 min. at 350°. Boil sugar & water 4 min. When cobbler has cooked 20 min., pour syrup over it & cook 10 min. Cream may be served with cobbler
Serves 4.

Nola Botts

Peach-Berry Cobbler

Combine in saucepan
1/4 C. sugar & 1/4 C. brown
sugar, 1 T. cornstarch - add
1/2 C. water
Blend well, cook over medium
heat until thick. Stir con-
stantly, add 1 T. lemon juice,
2 C. peaches (canned) sliced,
1 C. blueberries. Turn
into 2 qt. baking dish.
Cobbler Topping: Sift together
in mixing bowl: 1 C. flour
1/2 C. sugar
1 1/2 tsp. B/Powder
1/2 tsp. salt
add 1/2 C. milk
1/4 C. soft butter
Beat until smooth. Spoon over fruit
Sprinkle 2 T. sugar & 1/4 tsp.
nutmeg over top Nola Botts

Pistachio Dessert

2 pkg. pistachio instant Pudding
1 large carton Cool whip.
1 qt. vanilla Ice Cream
2 tsp. Vanilla
2 Heath Bars crushed
1/2 lb. sandwich Cookies (Crushed)

Press crushed cookies in 9x13 pan

Mix pudding according to pkg. directions in 3 cups of milk. add Vanilla

Fold in ice cream & Cool whip.

Pour over Crust

Shred Heath Bars and put on Top.

Refrigerate at least 2 hrs. before serving

Sigrid Pernula

Pistachio Jello Surprise

1 large container Kool-Whip

1 can (14oz.) crushed pineapple - drained

1 large package Pistachio instant pudding mix.

Put all ingredients into large bowl. Mix thoroughly with spoon. Chill 4-6 hours or overnight.

Easy, quick and excellent for office luncheons.

Jill Loveless

Pistachio Topping

1 pkg — ½ oz Pistachio instant pudding

20 oz crushed pineapple (all)

1-½ oz whipped topping

1-8 oz. sour cream or yogurt

Mix in order — stir pudding mix + pineapple well.

(Very good as a topping on cake — white, chocolate or angel food)

Ellen Backman

Carrie Osmund's Sherbet.

Juice of 3 lemons mixed with 3 large cups of sugar.
Add 2 qts. morning's milk.
1 can grated pine-apple.

FROM 1891 CHURCH COOK BOOK

Frozen Pumpkin Squares

1½ c crushed graham crackers
¼ c butter or margarine - soft
¼ c sugar
Mix + pat in 9 X 13 pan

Blend
1½ c pumpkin
½ c brown sugar
1 pt. vanilla ice cream
½ tsp salt
1 " cinnamon
¼ " ginger
⅛ " cloves

Put on top of above crust
9 X 9 pan + freeze —

Ellen Backman

Rhubarb Pudding (4 to 6 servings)

1½ pounds rhubarb (6 cups)
1½ cups water
1¼ cups sugar
2 tablespoons cornstarch
Sweetened whipped cream
Slivered almonds

Dice rhubarb fine. Bring to a full boil with water and sugar, reduce heat, and simmer, uncovered, for 5 to 8 minutes or until rhubarb is very tender; strain through cheesecloth, discarding pulp. You should have 3 to 3½ cups liquid. Mix about 2 tablespoons of the liquid with cornstarch until smooth; blend in the remaining liquid.

Cook over medium heat, stirring constantly, until thickened and clear; reduce heat and simmer for about 3 minutes. Pour into 4 to 6 dessert dishes or one serving bowl and chill until ready to serve. Garnish with puffs of whipped cream and almonds.

(Pudding will seem very thin, but thickens a bit after chilling overnight.)

Irene Anderson

Strawberry Dessert

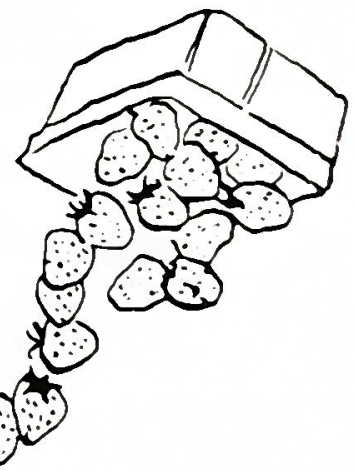
Dianne Hillis

3 cups pretzels, crushed coarse
3/4 cup Margarine, melted
4 Tbsp. sugar

Mix well. Save 1 cup of mixture for topping and spread the rest in a 9x13 pan. Bake 15 min. @ 325°. Cool.

2nd Part

1 8oz. pkg. cream cheese
1 cup sugar



Mix well. Then add 1 cup Cool Whip. Spread this over the baked crust after it is cool.

3rd Part

1 Large pkg. strawberry jello dissolved in 3 cups boiling water. Cool. Then add 1½ cups Frozen Strawberries. When set a little, pour over cream cheese layer.
Top with Cool Whip and 1 cup pretzel mix.

Strawberry Frost

Topping + Crust:

1 C flour
1/4 C brown sugar
1/2 C chopped walnuts
1/2 C Marg. or butter (not melted)

Mix together + spread on a cookie sheet for 20 min. at 350°. Stir often so it won't burn. Set aside to cool. Put 2/3 of mix evenly in bottom of 9x13 pan

Filling:

2 egg whites
1 C sugar
2 C strawberries
3 T lemon juice

Put in a large bowl + beat for 10 min. til frothy. (A Kitchen Aid does it in 4 min!) Whip one pt. or 1 pk. whip cream, dream whip. Fold in.

Spoon carefully over the crust, sprinkle the last third on top. Freeze. It melts quickly!

Mary Arneson

4 Layer Delight

1 cup flour
1 stick oleo ½ cup nuts
Mix flour and oleo as for pie crust. Add nuts and press down in pan and bake at 350° or 375° for 15 min. (8½" X 13½" pan)

2nd layer
1 large pkg. cream cheese
1 cup pwd. sugar
Mix well and fold in 1 cup Cool Whip

3rd layer
1 large pkg. chocolate instant pudding. Mix with 3 cups milk

4th layer
Use remainder of large (12 oz) pkg. cool whip and spread on top of 3rd layer. Sprinkle with nuts. Let set overnight in refrigerator.

Bev. Contris

4 Layer Dessert

1st Layer:
1 C. flour 1 cube butter
1 C. Chopped Pecans
Mix well, pat into 9 X 12 pan
Bake 35 min. 350°

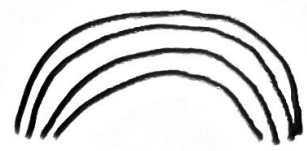
2nd Layer:
1 8oz pkg cream cheese
1 c pdr. sugar 1½ C. Cool whip
Mix and spread over 1st layer.

3rd Layer:
2 small pkgs. instant Chocolate pudding.
3 C. milk
Beat for 2 min. and spread over 2nd layer.

4th Layer:
Cover with remaining Cool whip (lrge size containers). Sprinkle with Chopped nuts. Refrigerate.

Elsie Denney

Jell-o Rainbow



10" x 14" roast pan

* this is fun and easy but be sure to stay home all day to do it. It's pretty and tastes great so the time spent is worth it. *

9 small Jell-o packages:
- 2 each black cherry
  - lemon
  - lime
  - orange
- 1 red

2 cups evaporated milk

* *

For each flavor, except red, there are 2 layers: one mixed with water only and one with evaporated milk, as follows:

1st: 1 package Jell-o dissolved with 1 cup boiling water. Add ½ c. cold water. while pan is in fridge, pour liquid into it gently, off the back of a spoon.

2nd Same flavor, dissolve same way but add ½ cup cold evaporated milk. Pour same way.

Continue exactly the same for each flavor, letting layers get firm in between pourings.

Top layer is clear red.

Lani Sopchak

Mighty Mousse

1 ½ cups semisweet chocolate chips
2 eggs
1 tbsp. rum or cognac
pinch of cinnamon
1 ½ cups half & half, scalding hot

Combine all ingredients except half & half in blender; mix briefly. Add half & half & blend thoroughly. Pour into serving dishes, cover & chill until set.

This is very easy & makes an elegant dessert served in demitasse cups or small sauce dishes.

Virginia Opsata

Cakes

Angel Food Special

Bake angel food cake -
grind 6 Heath bars fine.
Mix crumbs in 13 oz. carton
of Cool-whip.
Slice cake crosswise into 2 layers.
Spread layers with Cool-whip mix
- put together.
Then spread cool-whip over sides
and top of cake.
Allow to sit at least 6 hrs. in
refrig. before serving.

Louise Boracher

SPONGE CAKE.

Beat yolks of four eggs until light colored and thick, gradually beat in one cup of powdered sugar, add juice and grated rind of a lemon and beat again. Beat the whites stiff and dry and cut in lightly, then sift in one cup of flour and cut and fold carefully. Bake in very moderate oven about forty-five minutes.

WHITE CAKE.

Cream one-third of a cup of butter, beat in two cups of sugar, add a spoon of vanilla and stir in two and one half cups of flour sifted with a teaspoon of baking powder. Mix in lightly the stiff whites of eight eggs. Bake in a moderate oven until done. Test with a broom splint.

FROM 1891 CHURCH COOK BOOK

Fresh Apple Cake

1 3/4 cups peeled + chopped apple
1 cup sugar
1 1/2 cups flour
1 t soda
1/2 t salt
1 t cinnamon

1/2 t each nutmeg + allspice
1/2 cup melted margarine
1 egg

Add sugar to apples + let stand 10 minutes. To flour add soda, salt + spices. Blend butter + egg into apple mixture. Add flour mixture, stirring just until blended. Add 1/2 cup raisins + 1/4 cup nuts. Pour into greased loaf pan or 8" square. Bake 350° for 50-55 minutes.

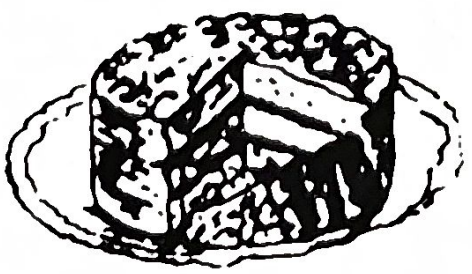
Eleanor Grimstad

Banana Cake
(with cake mix)

1 pkg. Betty Crocker Yellow cake.
Add: 1/8 tsp soda, 1/3 C. water
1/3 C. mashed bananas, 1/4 C.
salad oil.
Beat 2 min. on medium speed
Add: 2 eggs. Beat 1 minute
on medium speed.
Add: 2/3 C. mashed bananas
Beat 1 min. on low speed.
If desired, fold in 1/3 C.
Chopped nuts.

Bake at 350° in 2 layers.
30 min. or till tests done.
Allow more time if baked
in 9x13 pan.

Bertha Holmes



Large Banana Cake

2 1/2 c. sifted flour
1 2/3 c. sugar
1 1/4 t. b. Powder, 1 1/4 t. soda, 1 t. salt
2/3 c. shortening, 1 1/4 c. mashed
1/3 c. buttermilk, bananas
Mix 2 min, add 1/3 c. more buttermilk
2 lg. eggs. Beat 2 more min.
Bake 350° 45 min. 36 cup cakes, 15 min.
or large cake pan
2/3 c. nuts added or on top of
frosting

Chocolate Zuchini Cake

Beat 3 eggs very light - add
1 1/2 c. sugar until light color
1/2 c. oil, 1/4 c. Cocoa
1 t. b. powder, 1 t. cinn, 1 t. salt
1 t. soda
3/4 c. Buttermilk, 1/2 lb. grated
Zuchini drained, van, walnuts
raisins
Bake 350° 50-60 min.

Alice Stone

Carrot Cake

2½ cups nuts
(½ cup for decoration)
1¼ cups sifted flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
3 eggs
1 cup sugar
1 cup vegetable oil
3 cups finely grated carrots
1½ cups raisins

Drop walnuts into boiling water; boil for 5 minutes. Drain well. Spread on shallow pan. Toast in oven at 350° for 15 to 20 minutes, until golden brown. Stir often. Set aside halves and large pieces for decoration.

Sift flour with salt, soda, and baking powder. Beat eggs, beat into sugar and oil. Add flour mixture, mix to smooth batter. Stir in carrots, raisins, and nuts. Turn into 10 inch tube pan. (If removable bottom, set on a sheet of foil and cup foil up around pan slightly. Also can be baked in muffin cups. Bake at 350° for 60 - 65 minutes, muffin-size bake 30 minutes. Cool in pan before removing. Frost with cream cheese frosting.

Mary Ella Adams

Carrot Cake

3 eggs beaten well with 1 ½ cups sugar. Add 1 ½ cups salad oil, 2 cups grated carrots, 1 8 oz can crushed pineapple, 2 tsps. vanilla. Mix & add 3 cups flour, 2 tsp. soda, ½ tsp. salt, 3 tsp. cinnamon & ½ cup chopped nuts.

Bake in 9 X 13 X 2 inch cake pan at 350° for 35-40 minutes. Frost with cream cheese icing:

3 or 4 ounces cream cheese
¼ cup margarine
2 tbsp. orange juice (about)
powdered sugar

Mix above until smooth & creamy & right consistancy to spread on cake. Sprinkle chopped nuts on top when frosted.

Jean Tallman

Ruth Brown's Cheese cake

3 PKs Lady fingers
1 -3oz and 1-8 oz PKg. Cream Cheese
3/4 C sugar
1 pint heary cream
2 T. confectioners sugar
2 T. vanilla
1 can pie filling (cherry, Lemon, etc)

Cream cheese and sugar by hand until well mixed, add vanilla, mix well. Whip cream with confectioners sugar. Fold cream into cheese mixture.

Line bottom and side of springform pan with Ladyfingers. Pour 1/2 of the Cream mixture over Lady fingers Make another Layer of Lady fingers. Add remaining cream mixture. Top with Pie filling. Chill at Least 6 hours, preferably overnight. Remove from pan to serving dish + garnish.

Shirley Root

Cheese Cake

20 graham crackers
½ c. butter
} Mix ~ place in pie plate

9 oz. Cream Cheese
2 eggs
½ c. sugar
½ t. almond
} Blend ~ place in pie plate.

Bake above @ 375° for 20 min. Cool.

1 c. sour cream
3 T. cocoa (instant)
3 T. sugar
½ t. almond
Mix and spread over above.

Bake @ 425° ~ 5 min.

ENJOY!

Maureen Koutonen

Chewy Cake

1 - 1 lb. box brown sugar
2 sticks margaine
2 cups flour
2 tsp. baking powder
½ tsp. salt
3 eggs
1 tsp. vanilla
1 Cup chopped pecans

Melt margarine in saucepan. Cool completely. In large bowl, combine brown sugar, cooled margarine, flour, eggs, 2 tsp. baking powder, salt, vanilla. Mix well. Pour into a greased 9x13" pan Sprinkle with pecans. Bake 350° for 30 minutes. Do not overbake. Cut into squares.

Delsie Carson

Chocolate Swirl Coffee Cake

1/3 Cup flaked Coconut
1/4 Cup Chopped nuts
1/4 Cup sugar
3 tbls butter or Margarine (Melted)
2 Cups Bisquick
1/4 Cup sugar
1 egg - 2/3 Cup milk
1/3 Cup semi sweet chocolate chips (melted)

Heat oven to 400° - Grease 8x8x2 pan

In small bowl stir together Coconut - Nuts & 1/4 Cup sugar add 1 tbls of the melted butter. Set aside

Mix Bisquick, 1/4 Cup sugar - the remaining butter, egg & milk Beat vigorously 1/2 minute - Pour into pan - Spoon chocolate over batter - with knife cut thru batter several times for marble effect. Sprinkle coconut mixture over top - Bake 20-25 minutes

Marj. Collins

Buttermilk Chocolate Sheet Cake

① mix : 2 c flour : in a large bowl
1 1/2 c sugar
1/2 tsp salt

② Bring to a boil in a fry pan
1/2 c margarine
1/2 c oil
1 c water
4 Tbls. cocoa

③ Pour hot mixture over dry ingredients, mix, and add
2 beaten eggs
1 tsp soda
1 tsp vanilla
1/2 c buttermilk

④ Bake at 350° for 25 min. in a greased 11 x 15 jelly roll pan.

⑤ Frost after 10 minute cooling with: 4 Tbls. marg.
2 c powder sugar
1/2 tsp mint flavor
2 Tbls. milk

⑥ Melt and drizzle over top:
2 Tbls. marg.
2 squares unsweetened chocolate.

(Louie Thompson)

COCOA SHEET CAKE

MIX 2 CUP FLOUR
2 CUP SUGAR
BOIL ½# MARGARINE
¼ CUP COCOA
1 CUP WATER
} COMBINE

MIX ½ CUP BUTTERMILK
(OR SOUR)
2 EGGS SLIGHTLY BEATEN
1 Tsp VANILLA
1 Tsp SODA

ADD TO ABOVE

BAKE IN JELLY ROLLPAN 400° 20 MIN

SPREAD THIS ICING ON HOT CAKE

BOIL ⅓ CUP MILK
¼ CUP COCOA
¼ CUP BUTTER
STIR IN 1# POWDERED SUGAR
AND FLAVORING
NUTS IF DESIRED

LUSCIOUS FOR POT LUCK
CUTS INTO ATLEAST 48 PIECES

Lela S-

Tunnel of Fudge Cake

Beat 1½ cups soft margarine or butter at high speed until fluffy.

Beat in 6 eggs one at a time

Gradually beat in 1½ cups sugar

By hand, stir in;

2 cups flour
Betty Crockers Dark Chocolate Fudge Frosting mix
2 cups chopped walnuts

until blended

Bake in greased Bundt or 10 inch tube pan at 350° for 55-60 minutes until top is dry and shiny. Cool in pan 2 hrs, loosen around edges with a spatula, and turn out on a plate.

This cake has a soft fudgy interior, is sinfully good, and a real treat for chocaholics.

Bill Smith

Pennsylvania Dutch Cake
(Frenny Cake)

Line 9" or 10" glass pie plate with unbaked pie crust. Make high fluted rim. Make recipe of sauce as listed below. Cool while making cake.

1 1/4 c. sifted cake flour (for reg. flour, use 1 1/4 Tbsp. less)
1 tsp bkg. pdr.
1/2 tsp salt
3/4 c. sugar
1/4 c. crisco
1/2 c. milk
1 tsp. vanilla
1 egg, unbeaten
3 Tbsp chopped nuts for topping (or coconut)

Sift dry ingred, & sift over crisco in bowl. Add milk & vanilla. Mix till flour is dampened. Beat 2 min - low speed. Add egg - beat 1 min. Pour batter into unbaked pastry. Pour lukewarm sauce gently over batter. Sprinkle with nuts or coconut. Bake at 350° for 50 to 55 min. Serve warm or cooled - with whipped cream or ice cream.

Chocolate sauce: Cook over low heat - 1 sq. unsweetened choc. & 1/2 c. water. Cook & stir till melted. Add 2/3 c sugar - stir constantly & bring to a boil. Remove at once from heat. Add 1/4 c butter or marg. and 1 tsp vanilla - stir to blend.

(Continued next page)

(Cont'd)

Butterscotch Sauce: Combine 1/4 C. butter or margarine with 1/2 C. firm packed brown sugar and 2 Tbsp. light corn syrup. Cook & stir over low heat till mixture comes to a boil. Add 3 Tbsp. water and bring again to a boil. Boil 1 to 2 min. Remove from heat. Stir in 1/2 tsp. vanilla

Orange Sauce: Combine 1/4 c. orange juice & 3/4 C. sugar in saucepan. Over low heat, Cook & stir until mixture comes to a boil. Boil 1 min, stir occasionally. Add another 1/4 C. orange juice, 2 Tbsp. butter or margarine and 1 tsp. grated orange rind, mix well.

Pie crust: 1 1/2 c. flour, 1 tsp salt, 1/2 C. shortening, 2 to 3 Tbsp. cold water.

Bertha Holmes

Fruit Cocktail Cake

1 ½ C. flour, 1 C. sugar.
1 tsp B. powder + 1 tsp soda.
1 beaten egg.
1 no 303 Can fruit Cocktail
Sift 1st 4 ingredients together.
add eggs + fruit Cocktail with
juice; beat together. Pour into
greased + floured 9 X 13 in pan.

Topping -
1 C. brown sugar 1 C. chopped
Walnuts 1 tbsp flour
mix together + sprinkle over
batter. Bake at 350° 40 min.
Cut into squares. Yield 12-15
servings.

Ordella Venem..

INDIAN PUDDING.

To one half pint hot water add two-thirds cup Indian meal, stir until it thickens. Add large piece butter, salt, one half cup brown sugar. When cool add one quart milk, two well beaten eggs. Place in the oven and add one cup of cold milk. Bake slowly, when partly done add one half cup raisins. As it dries away add more milk. Bake five or six hours.

From 1891 Church Cook Book

Brandy Pound Cake

Dianne Hillis

3 cups sugar
2 sticks oleo } cream

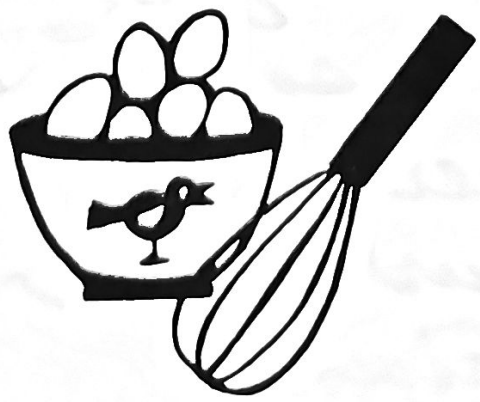
Add 6 eggs, one at a time

Sift 3 cups flour with 1/2 tsp. salt

Add 1 Tbsp. orange extract, 1 Tbsp. vanilla, 1/2 Tbsp. rum extract, 1/2 Tbsp. almond extract, 1 cup sour cream, & 1/2 cup apricot Brandy.

Mix well. Bake in greased and floured bundt pan.

Bake 1 hour @ 350°



Fresh Plum Cream Cake

Plum Layer

3 T. Butter + margarine
½ Cup packed brown sugar
1 pound (6 medium) fresh Plums, pitted + halved

Cake Layer

½ Cup butter or margarine softened
1 Cup sugar
2 eggs
1 tsp vanilla
1½ Cups flour
1½ tsp baking powder
1 tsp each soda + nutmeg
¼ tsp salt
1 Cup sour cream
½ Cup raisins

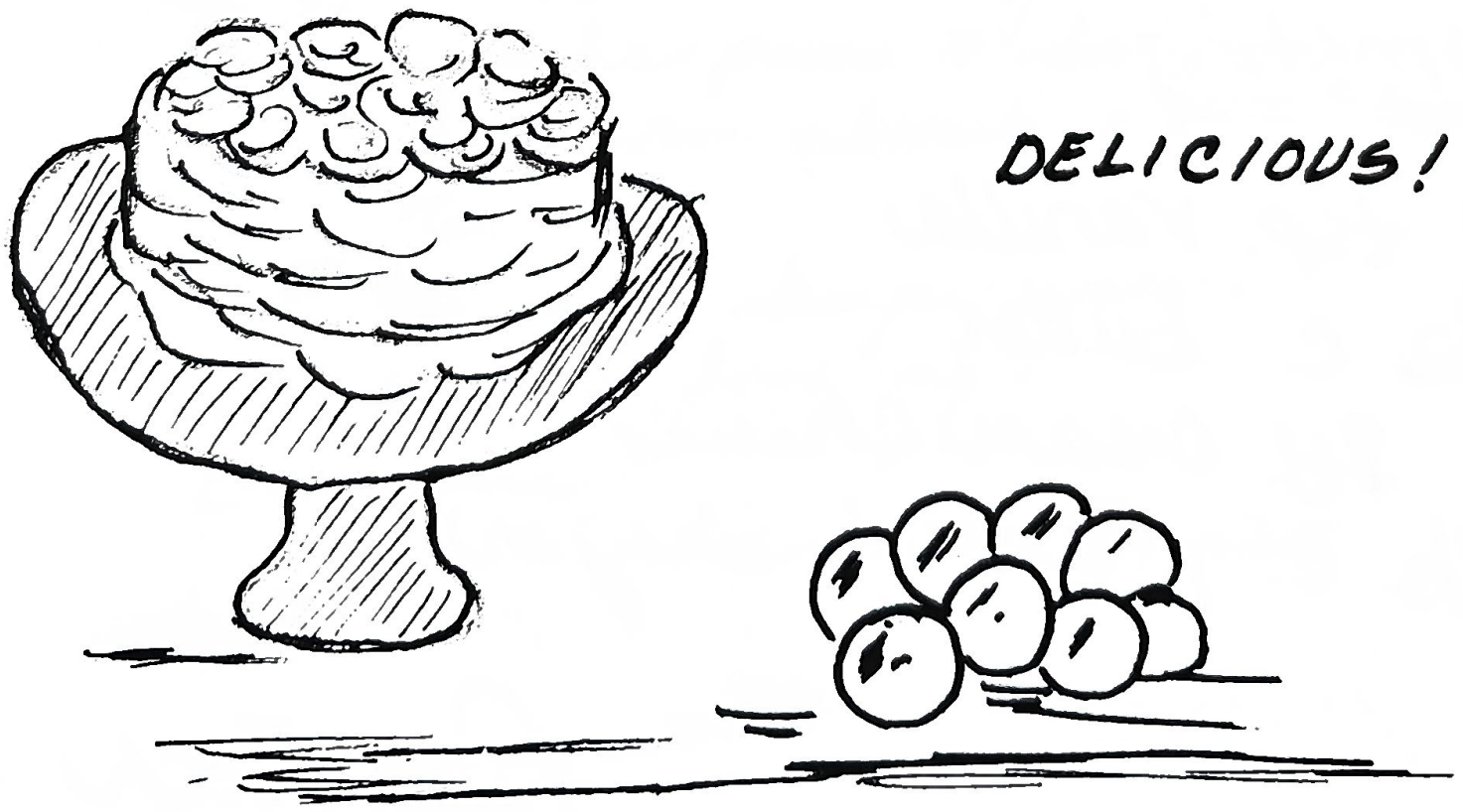
Grease a 12 inch) round pan, dust with sugar. Poach plums in brown sugar + butter until tender but hold shape. Set aside. Prepare

(cont.)

Plum Cake (cont.)

cake layer, stirring raisins in last. Spoon batter into prepared pan. Bake at 350° for 40 to 45 minutes until the top is brown + springy to the touch. Cool in pan 10 minutes. Invert onto serving plate. Arrange poached plum halves, cut side down, on the cake. Spoon juices over the fruit. Serve warm. Serves 6 to 8.

Chris Loveless



DELICIOUS!

Pineapple Cake

1 20-oz. crushed pineapple & juice
2 c. flour
2 c. sugar
2 tsp. soda
2 eggs
1 c. chopped nuts

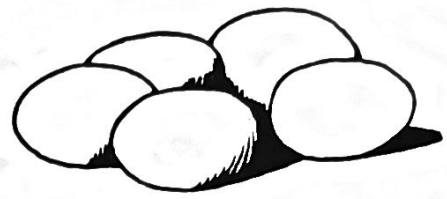
Mix together. Put in ungreased 9x13 glass pan. Bake at 325° for 25 minutes.

Frosting

1 tsp. vanilla
1/2 c. butter
1 8oz. cream cheese
1 1/3 c. powdered sugar

Patti Zech

Vicki's Pineapple Walnut Cake



1 cup cooking oil
2 cups sugar
3 eggs
2 cups flour
1 tsp. salt
1 tsp. baking soda
1 tsp. vanilla
16 oz. can crushed pineapple
1 cup walnuts

Mix oil + sugar together. Add eggs, one at a time. Stir with spoon until blended. Add dry ingredients, pineapple + nuts. Pour into greased angel cake pan + bake at 400° for about 55 minutes.

Moist - keeps well - needs no frosting - delicious!

Virginia Opsata

Pumpkin Pudding Cake

1 large can pumpkin
1 ½ cup sugar
5 eggs, beaten
1 can milk (13oz)
2 to 3 tsp. pumpkin pie spice

Mix first 5 ingredients & pour into 9 X 13 pan. Sprinkle 1 cup sour cream or yellow cake mix over top. Melt 1 cube butter or margarine, add 1 cup chopped nuts & spread evenly over top of cake mix. Bake at 325° for 1 hour & 15 minutes.

Jean Tallman

Rhubarb Cake

1/2 cup shortening
1 1/2 cups brown sugar
1 egg
1 t vanilla

Cream together

Add 1 cup buttermilk
Add 1 t soda
1/4 t salt
2 cups flour

Fold 2 cups rhubarb that has been cut up small + 1/2 cup white sugar sprinkled over

Pour into greased 9 X 13 pan
Sprinkle with mixture of 1/3 cup white sugar + 1/2 t cinnamon.
Bake 1 hour at 350°

Eleanor Jumistad

When baking a cake
you must agree.
You must set the oven
to the closest degree.

RICOTTA CAKE

Yellow cake mix	1
2 pounds ricotta cheese	- 350° -
½ cup sugar	- 1 hour -
4 eggs	1
½ teaspoon vanilla	

- Grease and flour a 13" x 9" cake dish.
- Mix cake according to directions on box, pour into cake dish.
- In large bowl mix ricotta, sugar, eggs and vanilla by hand. Spoon onto batter, spread - DO NOT MIX IN -
- Bake until top center is no longer jiggly.
- Cool, cover, and refrigerate
- When settled it can be cut into squares and placed into cupcake papers and sprinkled with powdered sugar.

- EASY -
- LIKE CHEESECAKE -
- GOOD FOR CROWDS -
- GOOD !!! -

Lani Sopchak

Fluffy Uncooked Frosting

1 egg white, thoroughly chilled
1 Cup sugar
¼ tsp. cream of tartar
½ cup boiling water
½ tsp. vanilla

Combine egg white, sugar + cream of tartar in large bowl. Add boiling water + begin at once to beat until very thick + fluffy. Add vanilla.
Enough for 2 9 inch layers.

Lemon: omit vanilla. Add 1 tsp. grated lemon rind or ½ tsp. lemon extract
Orange: omit vanilla. Add 1 tbsp. grated orange rind.

Virginia Opsata

Cream Cheese Frosting

1 3 oz. package cream cheese - room temperature
½ cup margarine - room temperature
3 cups sifted powdered sugar
1 tsp. vanilla, or lemon extract or brandy.

Mix ingredients until thoroughly blended.

Mary Ella Adams

"Aunt Lill's" Frosting

1 cup sugar
1 egg yolk
½ cup milk
1 teaspoon vanilla
1 cube margarine
½ cup Crisco

Beat with mixer for 15 minutes at high speed.

Christy Cecil

COTTAGE PUDDING.

One egg, one cup of sugar, two spoonfuls melted butter, one pint of flour, two teaspoonfuls of baking powder. Bake quickly and eat with sauce. Serve with chocolate sauce.

PUDDING SAUCE FOR COTTAGE PUDDING.

One cup sugar, one-third cup butter, one tablespoon cornstarch, beat all together then pour over it two cups boiling water. After taking from the stove add one egg well beaten, stir quickly and add one half lemon sliced.

FROM 1891 CHURCH COOK BOOK

204

1891

GRANDMA'S

FOR COUGHS, COLDS,
BRONCHITIS
HOARSENESS
AND ALL DISEASES OF
THROAT AND LUNGS.

Cough Syrup

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ENGLEWOOD
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CHURCH.

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Pies

Flat Apple Pie

2½ C. flour
1 C. Shortening, 1 egg yolk
and enough milk to make work.
Cut Shorten. into flour, add salt
Make well in center - add milk
mixture, toss lightly. Divide
dough in half, roll to fit Cookie
sheet with edges around pan.
Sprinkle 3-4 hands full of Corn
flakes over bottom crust. Add
Apples Thinly sliced to cover pan
sprinkle with 1½ C. sugar + Cinn.
Dot with Btr. Roll out rest of
dough on wax paper, lay on top.
Beat egg whites until stiff.
Spread on top, Bake 45-60 min.
at 375° Top with ¾ C. Pow.
sugar, Van, Milk to make
Thin glaze. Use 6 apples

Aline Stone

Abe Lincoln's Favorite Pie

1/4 cup butter
1 cup sugar
2 egg yolks
1 tsp. vanilla
1 cup thick applesauce
2 egg whites

Cream butter & sugar.
Add egg yolks, vanilla, & sauce.
Fold in stiffly beaten egg whites.
Spoon into a 9-inch <u>baked</u> pastry shell.
Bake at 325° for 45 minutes, or until knife inserted in center comes out clean.

-from a cookbook published by Ladies Aid of English Lutheran Church, Haxen, North Dakota, 1948

Marguete Bombardier

Blueberry Cream Cheese Pie

1½ pkg. cream cheese (11-12 oz.)
¾ C. powdered sugar
1 T. Vanilla
} cream Together.
½ pt. cream, whipped + 1 T. sg. (Fold in.)
Put into pie crust (below) and top with 1 C. blueberry pie filling.
..Chill well. (serves 8)

+ + + + + + + + + + + + + +

Crust:

1 C flour
½ C. softened butter
1 C. <u>chopped</u> walnuts.

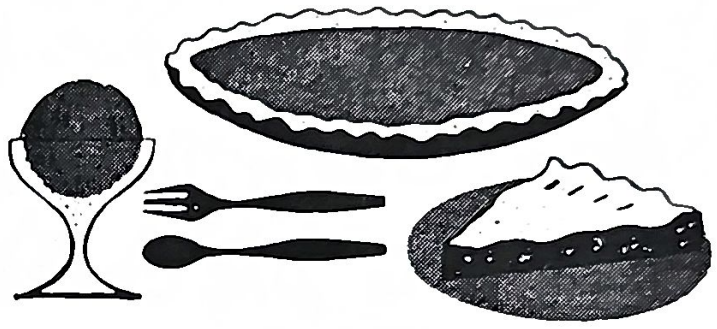
Blend well, press into pie pan.
Bake, 325° until light brown.

Lola Anderson

(from Sheryl Maultsby)

Chocolate Chess Pie

1 stick margarine
1½ squares unsweetened chocolate
3/4 c. brown sugar
3/4 c. sugar
2 tbsp. flour
2 eggs
2 tbsp. milk
1 tsp. vanilla



Melt margarine & chocolate over hot water.
Mix brown sugar, white sugar, & flour.
Beat eggs slightly & add sugar and
chocolate mixture
Add milk and vanilla
Pour into unbaked 8" pie crust.
Bake at 350° for 30 min.

(The filling does not look like there is enough, but it is very sweet so it turns out just fine.)

Mary Bare

French Silk Chocolate Pie (uncooked)

1 stick margarine, softened
3/4 cup sugar
4 Tbsp. Cocoa
1 tsp. vanilla
3 eggs
1-9 inch baked pie shell

Mix margarine, sugar, cocoa and vanilla. Beat for 5 minutes, scraping from sides frequently. Add eggs one at a time. Beat after each addition. Pour into pie shell and chill for 2 hours or overnight. Serve with whipped cream or ice cream.

Mary Ella Adams

Crumb Pie

½ lb. vanilla Wafers
1½ cups powdered sugar
½ cup butter
2 eggs
1 cup pineapple, crushed & drained
1 cup walnuts, chopped
½ pt. cream

Line pie plate with part of rolled Wafers. Cream sugar & butter well and add well-beaten eggs. Pour this mixture into pie plate & Cover with crushed pineapple. Whip cream until stiff & add Walnuts. Put this over the pine-apple. Cover with remaining Wafer crumbs. Let stand in refrigerator overnight.

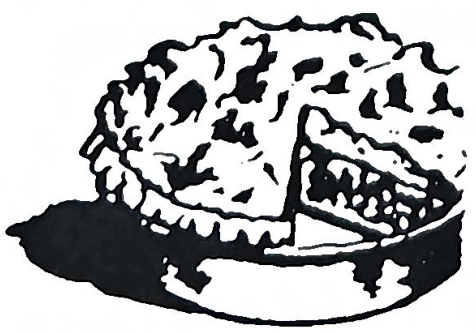
Alice Fredekind

Lemon-Freeze Pie

Crust:
1½-2 cups crushed vanilla wafers
3 T. melted butter
combine + press into 9" pie pan.

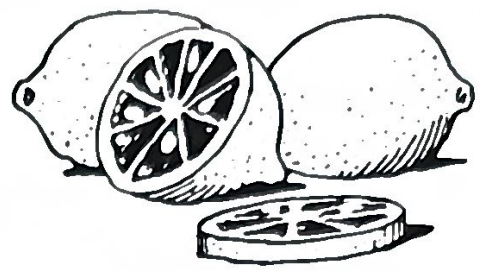
Custard:
combine 3 eggs, ½ c lemon juice, 1¼ cups sugar, rind of 1 lemon.
Beat together and cook over medium heat till thick. Boil about 2 min. Refrigerate to jell.

whip 1 cup whipping cream. fold into lemon mixture and pour into crust. Freeze



Terri Spencer

Lemon Meringue Pie



9-inch pie
1 1/2 cups sugar
1/3 cup plus 1 tbs. cornstarch
3 egg yolks, slightly beaten
1 1/2 cups water
3 tbs. butter or margarine
2 tsp. grated lemon peel
1/2 cup lemon juice
1 or 2 drops yellow food coloring, if desired
Meringue for 9-inch pie.

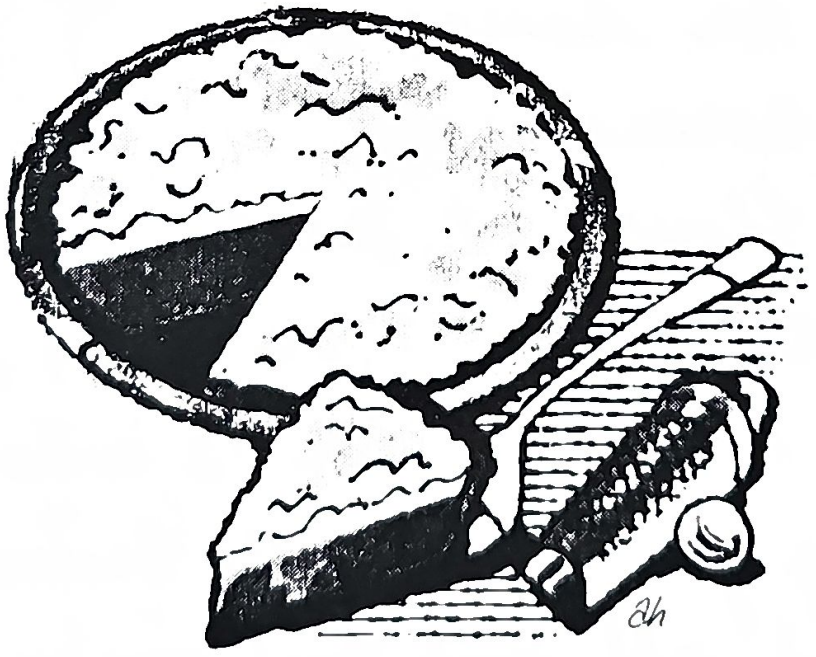
Bake pie shell. HEAT OVEN TO 400°.
In saucepan blend sugar and cornstarch. Combine egg yolks & water; stir gradually into sugar mixture. Cook, stirring constantly, over medium heat until mixture thickens & boils. Boil & stir 1 minute. Remove from heat; stir in butter, lemon peel, juice & food coloring. Immediately

(cont.)

Lemon Meringue Pie - Continued

Pour into baked pie shell.
Heap meringue on hot pie
filling; spread over filling,
Carefully sealing the meringue
on to edge of crust to prevent
shrinking or weeping. Bake
10 minutes or until brown.

Pauline Nagel



BOILED ICING.

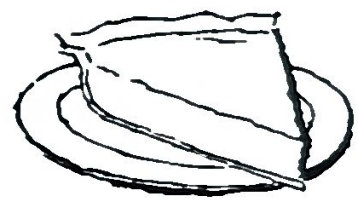
Boil one cup of granulated sugar and one third of a cup of water until it hairs. Do not stir. Have the white of an egg beaten stiff and when the sugar is ready beat it into the egg, pouring in a small stream. Beat until ready for the cake, flavor with a teaspoon of lemon juice and spread. If it thickens too quickly add hot water, a teaspoonful at a time.

From 1891 Church Cook Book

Macadamia Pie

6 T. Butter or Margerine
1 C. Brown Sugar

Melt over low heat until boiling, let color well, Stir in 1 C. boiling water.



Mix in Sauce pan
3 T. Cornstarch
2 T. flour, 1 t. salt
2 1/3 C. Milk, 1 t. Vanilla
Boil one Min. Stir 1/2 into
3 egg yolks, slightly beaten
Blend all and boil one more minute

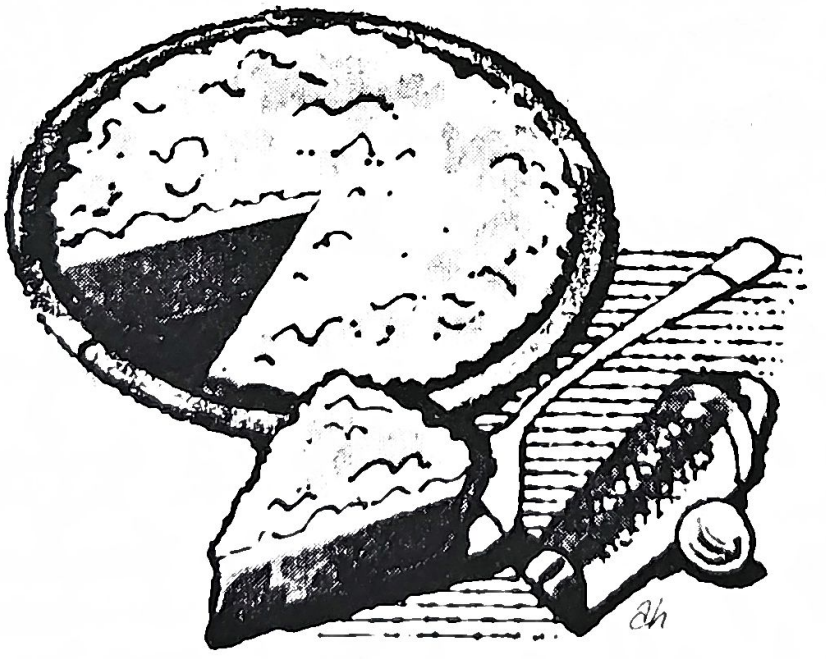
Add Sugar Syrup to the mix in Sauce pan, add vanilla and Can of nuts grated Cool & Fill.

Aline Stone

Lemon Meringue Pie - continued

Pour into baked pie shell.
Heap meringue on hot pie
filling; spread over filling,
Carefully sealing the meringue
on to edge of crust to prevent
shrinking or weeping. Bake
10 minutes or until brown.

Pauline Nagel



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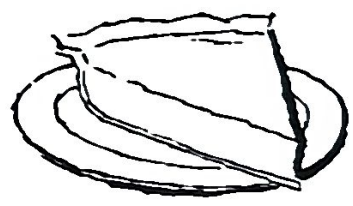

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3 T. Cornstarch
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2 1/3 C. Milk, 1 t. Vanilla
Boil one Min. Stir 1/2 into
3 egg yolks, slightly beaten
Blend all and boil one more minute

Add Sugar Syrup to the mix in Sauce pan, add vanilla and Can of nuts grated Cool & Fill.

Aline Stone

Raspberry Pie

1 cup sugar
1 cup water
2 tablespoons corn starch
Bring to boil and cook until clear. Take off stove and add 3 tablespoons raspberry jello powder.

Pour small amount in the bottom of a baked pie shell. Fill shell with 3 cups fresh raspberries and cover with boiled mixture. Refrigerate and enjoy!

May also use fresh strawberries, then use strawberry jello instead of the raspberry jello.

Thelma Carlson

Johnny's Dock Rum Pie

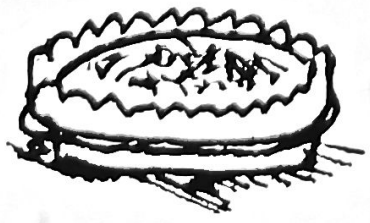
2 pies

1 C. day old coffee
2 T. instant dry coffee
1 # 4 marshmallows
1/4 C. rum
2 C. chopped pecans
2 C. whipping cream
1/4 C shaved unsweetened chocolate

Heat coffee, marshmallows and instant coffee in top of double boiler until marshmallows are melted. Remove and cool until slightly thickened, add rum and nuts. Beat whipping cream until stiff; add coffee mixture and blend well. Fill baked pie shells and top with chopped pecans and shaved unsweetened chocolate.

Scrumptitillaicious!!

Ann Quick



Is your cup of happiness
half empty, or half-full?

Strawberry Pie

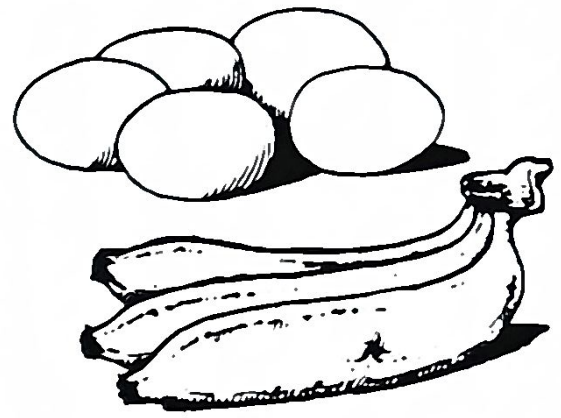
8" Pie shell

3 cups strawberries
1/4 cup strawberry Jello
1/4 cup cornstarch
1 cup sugar
1 cup water
red coloring if desired

Mix Jello, cornstarch, sugar & water (slowly to prevent lumps). Cook on medium heat, stirring until clear. Cool to warm. Put 1/3 in pie shell, add strawberries and add balance. Refrigerate & cover with whip cream when serving.

Chris Loveless

Basic Cream Pie Filling



1 c. milk
⅛ tsp. salt
3 Tblsp. flour
¼ c. sugar
½ c. milk
2 Egg yolks

Scald milk. Mix salt, flour, sugar, and milk. Add egg yolks immediately, cooking until thickened and smooth. Use with bananas or coconut; a layer above and below of thickened berries; fresh pineapple, etc.
Put in baked pie crust.
Beat egg whites and 1 Tblsp. sugar for meringue.
Bake at 350° to set meringue.

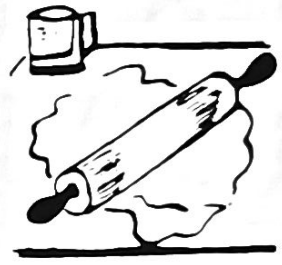
Marcy Diddy

Pie Crust

2 C flour
1 C Crisco } mix
1 tsp. salt

1/2 C cold water
1/4 C flour } mix

Mix the two together.



Chris Urstad

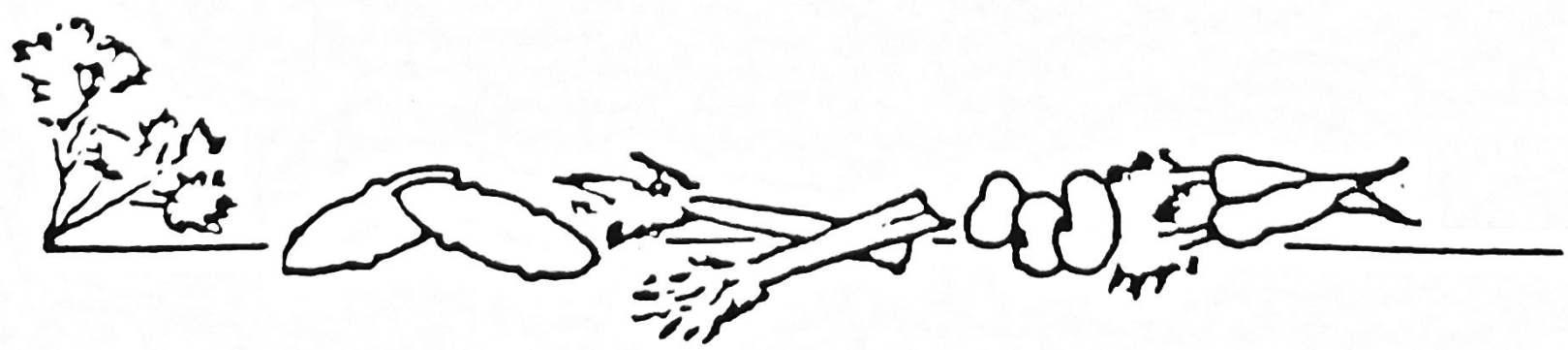
Sharing Recipes

She didn't have potatoes
So she used a cup of rice
She couldn't find the paprika
So she used someother spice
Tomatoes weren't in season
So she used tomatoe paste
The whole can - not a cup dear
She couldn't bear to waste
and now she isn't speaking;
She's convinced I pulled a
fast one.
So don't ask me for a recipe -
That one was my last one.

Cookies

&

Bars



Apple Cookies (No egg)

1 C. sugar
½ C. Shortening } Cream dry ingred. then add
½ t. van.

1 C. Chopped Apple, quarter, slice then chop.

2 C. flour, 1 t. b. P., 1 t soda, ½ t. salt. Form balls, roll in sugar and Cinn. Place on Cookie sheet Bake 375° 15-18 min.

Alice Stone

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Bark Cookies

1 lb. Bark (chocolate or white)
1 C Peanut butter
3 C Rice Krispies
3 C Minature marshmellows
1 C nuts

Melt bark over water. Stir til dissolved. Cool
Add rest of ingredients
Put 1 tsp on waxed paper for each cooky

Chris Urstad

Dutch butter cookies

1 cup butter
1 cup sugar
2 1/4 cup flour
1/4 teaspoon bakingsoda
1/4 cup milk
1 teaspoon vanilla

Cream butter & sugar
Sift together flour & bakingsoda
Stir into creamed mixture.
Add milk & Vanilla, mix well.
Shape dough into rolls. Wrap
in waxpaper & chill overnight.
Slice thin. Bake on ungreased
sheet at 350° 12 to 15 minutes
or till edges are light brown.
Cool slightly - remove from
cookie sheet

Astrid Horn

Chocolate Chip Cookies
Soft + yummy

1 cup margarine or butter
1 1/2 cups brown sugar
2 eggs
2 tsp vanilla)

mix above ingredients thoroughly

2 3/4 cups flour
1 tsp soda
1 tsp salt

Stir together) and add

1 12oz chocolate chips)
1 cup nuts (chopped)

Bake at 350°
9 minutes approximately
Do not overbake

Chris Loveless

Chocolate Nougats

1 cup crushed graham crackers
1 cup walnuts - (cut fine)
3/4 cup flour

2 cups sugar
1 cup Evap. milk
1 cube margarine
1 pkg - 6 oz - (1 cup)
chocolate bits
1 tsp vanilla

1. Mix crumbs, nuts & flour
2. Mix sugar, milk & margarine
   Boil hard 10 min.
3. Add chocolate bits & vanilla
   & mix until bits melt.
4. Stir in dry ingredients
   Mix well - & pour into
   buttered 9 x 13 pan - cool.
   Cut into squares -

Ellen Beckman

GOLD MEDAL CHOCOLATE OATMEAL COOKIES

1 c. margerine
1½c. sugar
1 egg
1 tsp. vanilla
¼ c. water
1¼c. Flour
⅓ c. cocoa
½ tsp salt
½ tsp soda
3 c. oatmeal

Cream margerine and sugar.
Add egg, vanilla and water. Blend.
Add remaining ingredients.

Bake 350° 10-12 minutes

Lori Buher
LaConner, WA

Coconut Jam Filled Cookies

1½ C. flour
1 tsp. baking soda
½ tsp. salt
¾ C. shortening
¾ C. brown sugar
1 egg unbeaten
1 tsp. vanilla
1½ C. rolled oats
Flaked coconut
Strawberry jam

Sift flour, soda & salt; Cream shortening, sugar egg and vanilla until light & very fluffy. Add flour mixture, and beat well; then add oats & stir well.

Form into balls, roll in coconut and place on an ungreased pan. Make slight depression in center, and fill with jam.

Bake 375° - 8 to 10 minutes. My mother made these cookies when I was small. So good!

Alice Phillips

Coconut Oatmeal Cookies

1 c. sugar
1 C. butter
3 T. milk
2 eggs (do not use robin eggs)
1½ t. Vanilla
1½ C. sifted flour
½ t. soda
½ t. salt
2 C. quick oats
⅔ C flaked coconut

Toast oats & coconut in oven till golden brown. Cream butter, sugar - add eggs, milk, Vanilla - Beat well. Sift dry ingredients and add. Add oats & coconut.

Drop by teaspoon on ungreased sheet. Bake 400° 8-10 Min. Remove.

Vern Nelson

Macaroonies

2 eggs
1/8 tsp. salt
Beat until foamy. Gradually add 3/4 cup sugar. Continue beating until thick and sugar colored (5 to 7 min)
Fold in 1/2 cup flour
1 T. melted butter
Stir in 2 cups coconut
1 cup (6oz pkg) choc. chips
1 tsp. vanilla
Drop dough by rounded teaspoonfuls on cooky sheet.
Bake at 325° 12 to 15 min. until delicately browned.
Cool 1 minute - remove from cooky sheet

Rev. Contris

Monster Cookies

Ingredients:

12 eggs
1 lb. butter
2 lbs. brown sugar
4 c. white sugar
1 Tblspn. vanilla
1 Tblspn. corn syrup
3 lbs. peanut butter
8 tspns. baking soda
18 c. uncooked oatmeal
1 lb. choc. chips
1 lb. M & M candy

Mix butter, sugar, eggs, vanilla, syrup, and peanut butter. Mix soda, oatmeal, and candies. Add to batter.
Roll and shape into balls (golf ball size). Arrange on baking sheet and press out. Bake at 350° (moderate) for 11-12 minutes. Cool, store, and enjoy!

Dennis E. Foley

O'Henry's Special K Cereal Cookies

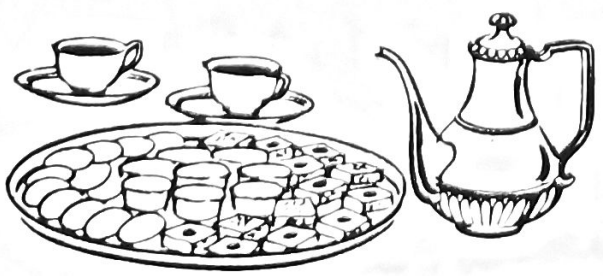
6 cups Sperical K. Cereal
1 cup peanut butter
1 cup sugar } Boil together
1 cup white Karo } 1 minute

Have ready in large bowl 6 cups Special K Cereal and 1 cup peanut butter.

Boil sugar and Karo for 1 minute, then pour over cereal and peanut butter. Mix well, press into buttered 9 x 13 inch pan.

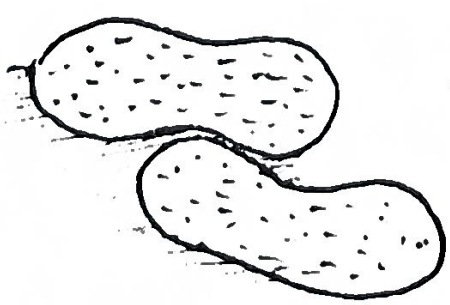
Melt together 1 - 6 oz. package each chocolate chips and butterscotch chips in double boiler over hot water (not boiling). Spread over cereal mixture and cool. Cut in small squares as they are very rich, but good!

Thelma Carlson



Peanut Butter Choc. Chip Cookies

1 Cup Peanut Butter, 1 Cup margarine
1 C. gran. sugar + 1 C. brown.
1 – 12 oz pkg. Choc. Chips, 2 eggs.
2 C. flour, 1 tsp soda, 1/4 tsp salt.
(I add 1/4 C. wheat germ)
at med. speed, beat margarine + peanut butter til blended. Gradually add sugars + beat til fluffy. Add eggs, one at a time. Beat til smooth. Sift flour with soda, beat into margarine-sugar mixture, and blend well at low speed. Stir in Choc. Chips. Drop from tsp. onto ungreased Cookie sheet, slightly flatten with back of spoon.
Bake at 325°.



Ordella Venem.

Pinwheel Cookies

1 C. sugar
½ C. Shortening
1 egg, 1 t Van.
1 ¾ C. flour, sift
2 t B. powder
½ C. Nuts
2 squares of Cho. Melted
Divide dough in half, roll half
Mix Cho. in other half, roll
put on top of other half. Roll
up jelly roll style, refrig. Cut
Bake 400° 12 min.

Aline Stone

Swedish Spritz Christmas Cookies

1 C. Btr. or Marg.
2 C. brown sugar
4 egg yolks, ½ t. Van, ½ t Almond
3 ½ C. flour, 1 t. B. powder
2 C. Mix fruit + White raisins
1 C. Nuts. Roll in balls, press
down. Bake 350° 12-15 Min. A. S.

Potato Chip Cookies

½ C. sugar

2 Cubes Marg. or butter

1 t Vanilla

2 C flour

½ C Crushed potato chips

½ C Chopped Walnuts

Form small balls – press with fork.

350° – 10–12 Min. 4 doz.

Vern Nelson

Ranger Cookies

Cream together: 1 cup margarine
1 cup br. sugar
1 cup white sugar

Add: 2 eggs, well beaten
2 teaspoon vanilla
1/4 cup water

Sift together and add to above mixture:
2 cups sifted flour
1/2 cup dark flour
2 teaspoons Baking Powder
1 teaspoon soda
1/4 teaspoon salt

Then add: 2 cups oatmeal
1 cup cocoanut
2 cups cornflakes
1 cup nuts, chopped

Drop onto greased cookie sheet and bake in moderate oven - 350° - 375°

(This makes a large batch of cookies.

Mabel Jensen

Sour Cream Cookies

2 cups sugar
1 c. shortening (half crisco
and half margarine)
3 eggs
1 cup thick sour cream
1 tsp. vanilla
5 cups sifted flour
1 tsp. salt
1 tsp. soda

Cream sugar and shortening,
add eggs one at a time -
then add cream, vanilla and
flour. Chill dough overnight.
Roll out on floured board.
Sprinkle cut cookies with
sugar. Bake 400° 8-10 min.

Ann Kjarlang

Stone Jar Cookies

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
vanilla
½ c. milk
1 tsp. salt
1 tsp. soda
1 tsp. nutmeg
1 c. chopped nuts, raisins, or dates

Drop on cookie sheet and bake about 10 min. at 375°

Beulah Fuller

REASONS WHY . . .

NELSON MORRIS & CO'S

Kettle Rendered Pure Leaf Lard

Should be used in preference to all others:

1st. Because it is made from the best quality of Leaf Lard.
2d. Because it is absolutely pure and free from all adulterations.
3d. Because it is the most economical for the consumer on account of being perfectly **pure and unadulterated,** and thus going the **farthest.**
4th. Because it is recommended before all others by **chefs** in the largest and best hotels in the country, who look for **absolutely pure goods** as the most economical, and will buy no other.
5th. Because from the foregoing you cannot fail to see that **it will pay you to use our lard.** So give your butcher or grocer a trial order.

NELSON MORRIS & CO.,
Union Stock Yards, Chicago.

From 1891 Church Cook Book

Frosted Banana Nut Bars

½ cup margarine
1½ cups sugar
2 eggs
⅔ cup mashed ripe banana
1 tsp. vanilla
2 cups sifted flour
1 tsp. baking powder
½ tsp. soda
1 tsp. salt
1 tsp. cinnamon
½ cup milk
1½ cups chopped walnuts, divided.

Creamy Icing

2 cups powdered sugar
3 Tbsp. margarine
2 Tbsp. hot water
1 tsp. vanilla

Cream margarine and sugar until fluffy. Add egg and beat well. Add banana. Make a batter with remaining ingredients. Add 1 cup nuts. Spread on 10" x 15" rimmed cookie sheet. Bake at 350° for 20-25 minutes. While warm frost with creamy icing and sprinkle with ½ cup nuts. Cut into bars. Makes 64.

Mary Ella Adams

Carrot Bars

Mix = 2 C. sugar
1¼ C. salad oil
4 eggs, beaten

Add: 2 C. flour
2 t. soda
1 t. salt
1½ t. cinnamon

Stir in: 2 jars junior carrots.

Pour into greased 11 x 15 pan.

Bake 30 min. at 350°

Frost with cream cheese frosting:
8 oz pkg cream cheese
¼ C. margarine
2 C. powdered sugar
1 t. vanilla

Lee Thye

Chocolate Chip Bars

1 stick butter
1 C. graham cracker crumbs
1 C. Angel Flake coconut
1 C. chocolate chips
1 C. coarsely chopped nuts
1 C. sweetened condensed milk (not evaporated)

- Melt butter in 9" square pan.
- Layer next 4 ingredients.
- Pour sweetened condensed milk over all.
- Bake 350° for 30 minutes.

Great for Christmas or any time!

Freezes well.

Alice L. Phillips

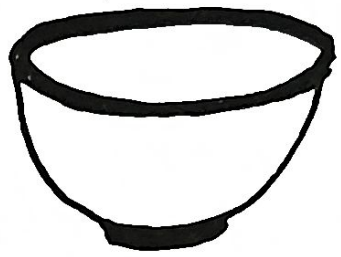
Cherry - Coconut Bars

1 cup flour
½ cup margarin
3 Tblsp powdered sugar
Mix & spread in greased 9 x 12 pan (will be crumbly but pat in pan) Bake at 350° for 15 minutes.
mix 2 eggs, beaten
1 cup sugar
¼ cup flour
½ teaspoon baking powder
¼ - " - salt
½ - " - vanilla
¾ cup walnuts
½ cup coconuts
½ cup chopped maraschino Cherries
Spread on baked crust & bake for 20 minutes at 350°

Estie Hess

Double Chocolate Crumble Bars.

1/2 cup butter or margarine
3/4 cup sugar
2 eggs
1 tsp vanilla
3/4 cup all purpose flour.
1/2 cup chopped pecans.
2 tblsp unsweetened cocoa powder.
1/4 tsp baking powder
1/4 tsp salt.
2 cups tiny marshmallows
1 (6 oz.) pkg. semisweet chocolate pieces (1 cup)
1 cup peanut butter
1 1/2 cup crisp rice cereal.



Cream butter or margarine and sugar, beat in eggs and vanilla. Stir together flour, chopped nuts cocoa, baking powder and salt. Stir into egg mixture. Spread on bottom of greased 13x9x2 inch baking pan. Bake in a moderate oven

(350 degrees) 15 to 20 min. or until
done. Let done.
Sprinkle marshmallows evenly
atop, bake 2 minutes more. Cool.
In a small saucepan, combine
chocolate pieces and peanut butter;
cook over low heat until chocolate
is melted. Stir in cereal. Spread
mixture atop cooled bars. Chill
and cut into bars. Refrigerate.
Makes 3 to 4 dozen.

Marda Felton

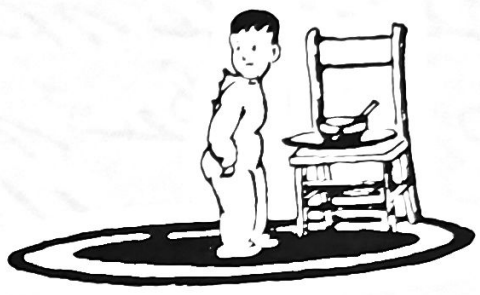
Apology

Altho you'll find my house a mess
Come in - sit down - converse -
It doesn't always look like this
Some days it's even worse!

Peanut Butter Bars

1 c. Brown sugar

1 c. shortening (part butter)



2 c flour

1 tea. soda

3 T. peanut butter

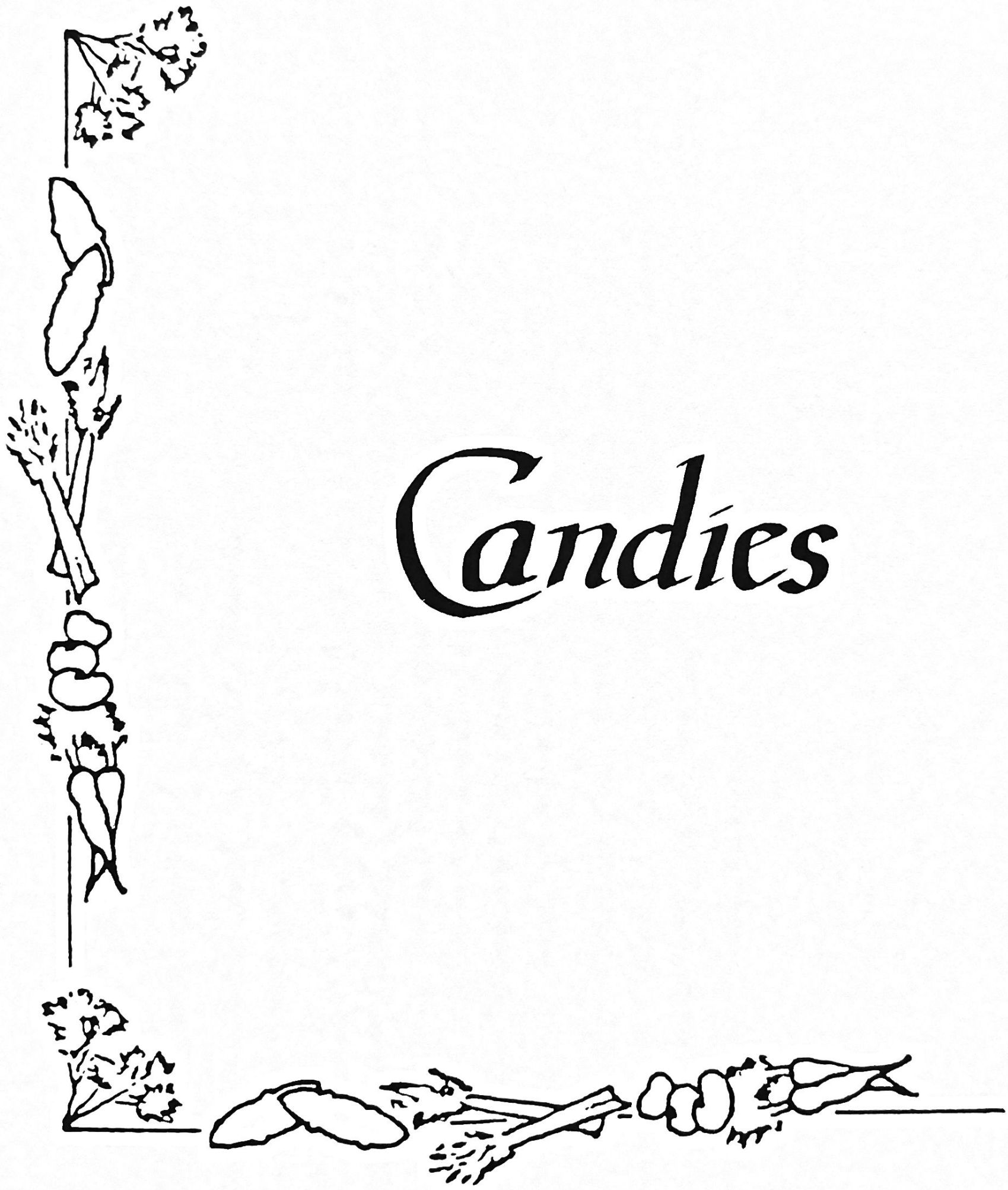
1 c Oatmeal

Mx. well & place in square cake pan. Pat until even

Bake 350° about 20 min

When cool frost with Chocolate powdered sugar icing. Cut into bars.

Evelyn Fridjanson



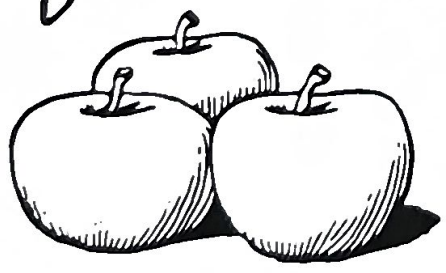
Candies

Jellied Apple Squares "Aplets"

2 Tbsp. unflavored gelatine
1 cup unsweetened apple sauce
2 cups sugar
1 tsp. vanilla
1 cup chopped nuts

Put gelatine into ½ cup cool apple sauce and let stand until softened (about 5 minutes). Add sugar to remaining apple sauce and bring to a boil. Stir in softened gelatine and boil gently for 15 minutes to thicken. Remove from heat and cool. Add vanilla and nuts and pour into lightly buttered 8×8 pan. Refrigerate overnight and then cut into bite-sized pieces. Roll in powdered sugar and again before serving, if desired. Store in refrigerator. Makes 64 squares.

Mary Ella Adams



Cheap Cracker Jack

2 c. brown sugar
2 cubes margarine
1/2 c. Karo or molasses
2 gal. popped corn
1/2 tsp. soda
1 tsp. vanilla

Boil + stir the first 3 ingredients for 5 minutes; take off heat; stir in soda + vanilla. (This will bubble.) Pour over popcorn in large pan. Put in 250 oven for 1 hour. Stir every 15 minutes.

Pauline Nagel

Keyser's

FRESH EVERY HOUR.

Assorted Buttercups, 50 cts. per lb.
Assorted Chips, 50 cts. per lb.
Washington Taffy, 50 cts. per lb.
Assorted Strings, 50 cts. per lb.
Everton Toffee, 50 cts. per lb.
New Fash'd Molas's 50 c. per lb.

Come and try our Delicious
Ice Cream Soda. . . . .

Branch, 863 Broadway, N. Y. 161 State St., Chicago.

From 1891 Church Cook Book

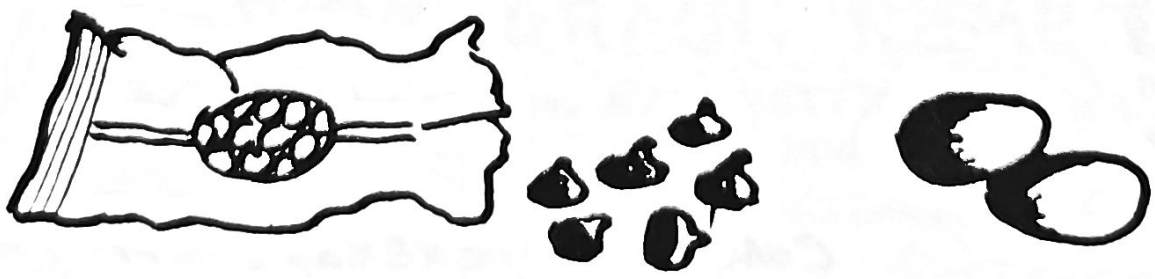
Frangos

Cream ½ c. butter and ½ c. powdered sugar. Add 2 eggs ~ beat well. Add 2 tsp. vanilla. Melt 2 cups chocolate chips and add to butter mixture. Beat well.

Add: 2 Tbs. rum
or almond extract
or peppermint extract

Pour into greased pan or molds. Chill. Cut into squares.

Terri Spencer



NUT COOKIES.

Beat two eggs light, add one cup of sugar, and a cup of flour sifted with a small spoon of baking powder and a pinch of salt. Mix in one cup of finely chopped walnuts or hickory nuts. Drop by teaspoonful an inch apart in large pan and bake in a moderate oven.

From 1891 Church Cook Book

Lees Fudge

Put into bowl ---
3 pkgs. Choc. Chips +
½ lb Margarine

Combine in pan ---
1 tall can Carnation milk
4½ C. sugar.
boil for six minutes ---
add to above mixture + beat.
Add --
2 C. nuts + 1 tsp Vanilla.
Pour into buttered pan + let stand several hrs.

Ardella Venem.

CONSERVE ENERGY! IT TAKES MORE MUSCLES TO FROWN THAN IT DOES TO SMILE.

Grandpa B's Fudge

1 2/3 cups sugar
1 cube butter
2/3 cup condensed milk
30 large marshmellows

combine and boil 5 minutes.
Add 1 giant chocolate bar
1 tsp vanella and nuts.
Stir hard until cool.
Pour into 9 x 9 inch buttered
pan. Chill, cut into squares.

Terri Spencer

REMEMBER **KLINCK** IS THE NAME

. . . OF THAT . . .

WONDERFUL REMEDY

That Cures Catarrh, HAY FEVER, Cold in the Head, Sore Throat, Canker and Bronchitis.

The Testimonials to these FACTS are NUMEROUS and STRONG, similar to the following:

From the Hon. HARVEY D. COLVIN, Ex-Mayor of Chicago:

CHICAGO, July 24th, 1890.

S. H. KLINCK.—DEAR SIR: I am pleased to say that I consider your remedy the best medicine in existence for the human afflictions you claim to cure. I suffered from catarrh with bronchitis for many years. During that time I employed physicians and faithfully tried many so-called remedies advertised to cure this disease, without any material benefit, when a friend induced me to try your remedy, claiming others had been cured by it. The first bottle gave me the most pleasing results. I have continued its use and cannot say too much for it. It found me too near the grave for comfort and restored me to health again. It adorns my toilet stand and by using it occasionally I am kept well.

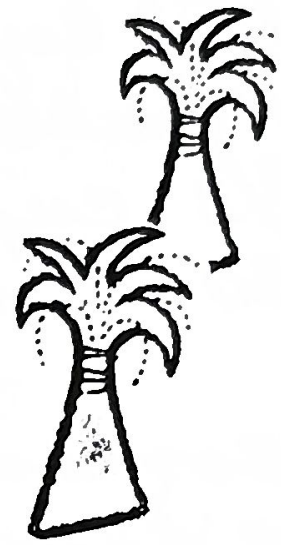
I would not be without it if it cost $25 per bottle. I earnestly recommend it to all my afflicted friends.

FOR SALE BY ALL LEADING DRUGGISTS. PINT BOTTLES $1.00.

82 Jackson St., Chicago. KLINCK CATARRH & BRONCHIAL REMEDY CO.

From 1891 Church Cook Book

Karmel Korn



1 1/2 cups white sugar
1 cup Brown sugar
1/2 cup white corn syrup
3/4 cup water
1/2 tsp salt

Boil the above to 300° F. When this temperature is reached remove from heat and add

1/2 cup butter
1 tsp soda
1 tsp vanilla

Stir well and pour over four quarts of popped corn that has been heating in a 300° oven.

Stir until all popped corn is covered. Form into balls if desired.

Mariana Halsan

Molded Mint Candies

1 3 oz. package cream cheese - room temperature
1 lb. sifted powdered sugar
1 tsp. peppermint extract (Try less until get desired flavor.
Add color to cream cheese to desired strength -

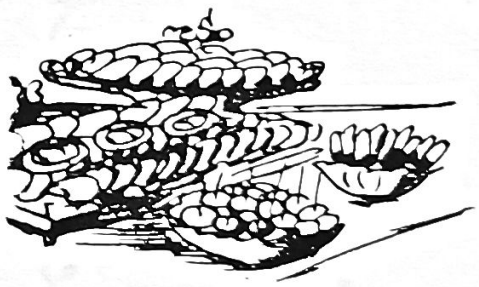
Mix until thoroughly blended -
Mold in rubber molds preferably -

Mary Ella Adams

Caramel Nut Clusters

1 pkg Butterscotch Pudding Powder
1 cup sugar
½ cup milk
1 tbsp butter
1 Cup broken nuts

Boil slowly until candy reaches soft ball stage. Drop from teaspoon onto waxed paper. Let stand until firm.



Spiced Nuts

1 cup white sugar
½ cup water
½ tsp cinnamon
¼ tsp nutmeg
⅛ tsp allspice
½ tsp salt

Boil the above to the soft-ball stage and remove from fire. Add ½ tsp vanilla and 2 cups pecan halves. Stir until syrup thickens. Pour on waxed paper. Separate the nuts after the mixture has cooled.

International

African Chow Mein

Round steak cut in 1 inch squares
Brown in butter
Add 1 onion diced
1 cup diced celery
When this is done mix with
2 cans Golden mushroom soup
2 cans Chicken noodle soup
1 cup rice (uncooked)
3/4 cup water
Put in greased casserole
Bake 1 1/2 hours at 350°
Put almonds on top last
20 minutes.

Bev. Contris

Cantonese Beef

1 lb. Sirloin steak thinly sliced
¼ Cup Soy Sauce
¼ Cup dry Sherry
½ tsp garlic salt
¼ C. vegetable oil
1 tsp salt
¼ tsp pepper
1 cup thinly sliced celery
1 onion " "
1 Cup carrots " "
¼ C green pepper diced
1 Can (8 oz.) sliced water chestnuts
1 can (8 oz) bamboo shoots, drained
½ tsp ground ginger
¼ Cup toasted blanched almonds

Mix beef, soysauce, sherry, and garlic salt. stand at room temperature for 1 hour. Drain beef reserving marinade Heat oil in WOK or pan, add beef and stir fry until brown. Remove meat and keep warm in oven. Add reserved marinade) and rest of ingredients except almonds. Stir fry until vegetables tender-crisp, about 5 minutes. Mix in meat. Stir fry 1 minute) Serve over rice (plain or herbed). Sprinkle) toasted almonds over top.

Dordena Rogel

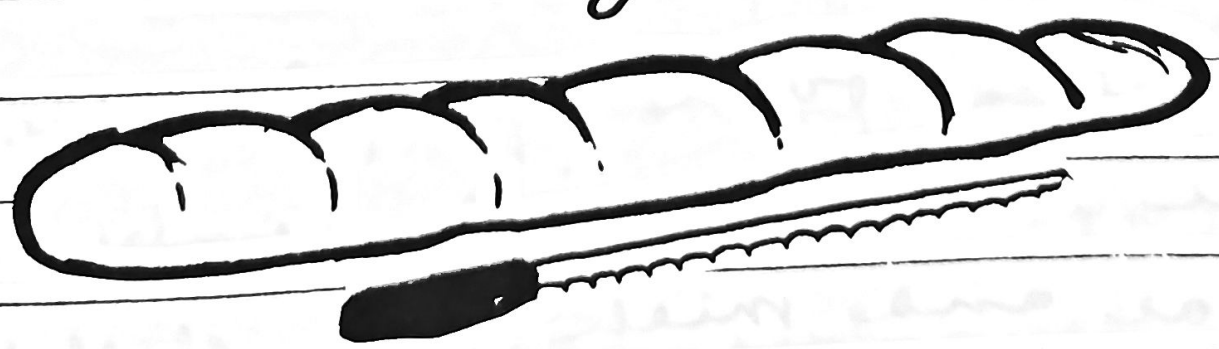
Homemade Alouette

Blend together:

8 oz cream cheese (or neuchatal)
3/4 teasp. salt
1/2 " basil
1/4 " tarragon leaves
1/4 " crushed rosemary leaves
1/4 " thyme
1/4 " sage
1/4 " minced parsley
2 Tablespoons white wine
dash of pepper

Spread on hard-crust type french bread.

Mary Bare



Chomeur (Pudding Cake)

4 to 6 servings.

1 1/2 Cups light brown sugar, firmly packed.

1/2 Cup milk

3 tbsp. butter, chilled, cut into bits

1 egg lightly beaten

4 tbsp. sugar

4 tbsp. butter, melted

1/2 Cup milk

1 Cup flour

1 tsp. baking powder

1 tsp. vanilla

Whipping Cream (garnish)

Preheat oven to 350° in 1 qt. greased baking dish, combine sugar and milk. Add chilled butter to complete sauce ingredients.

(Pudding Cake)

In mixing bowl, combine egg, sugar and melted butter. Add remaining milk and stir well.

Sift together flour and baking powder and mix into egg-milk mixture. Add vanilla and mix until batter is smooth. Spoon batter into sauce in baking dish; do not smooth out batter. Bake until cake is puffed and golden and knife inserted into cake comes out clean, about 50 minutes. Serve directly from baking dish, spooning sauce over individual servings, and top with whipped cream.

Delores Canon

Hawaiian Wedding Cake (Serves 20)

1 2-layer Duncan Hines white cake mix
1 3½ ounce pk. instant vanilla pudding
1 20-ounce can crushed pineapple, very well drained (drain several hours)
1 8-ounce container Cool Whip
1 cup flaked coconut

Mix cake as directed. Bake in a 10 x 15 jelly roll pan for 20 minutes or until done. Cool.
Spread with pudding (mixed as per package).
Scatter crushed pineapple on top.
Cover with Cool Whip.
Sprinkle with coconut.
Keep in pan in refrigerator. Keeps well for days.

Irene Anderson

Cookin' should be done with lots of love and lots of butter.

Chicken Curry

1 chicken fryer ~ cut in serving pieces
1 onion ~ medium ~ sliced thin
1 large tomatoe, sliced
½ tsp. ginger powder
½ tsp. garlic powder
½ tsp. chili powder
⅛ tsp. tumeric
1 bayleaf
2 tbs. oil

Sauté onions then tomatoes in oil. Add seasonings and 3 Tbs. water. Simmer 3 minutes. Mix in chicken and bay leaf. Let boil a few minutes. Lower to medium heat for five minutes ~ if mixture is too dry add ½ cup water. Simmer until done. Salt to taste. Serve warm.

Zenaida Rivera

CHICKEN BROTH.

Clean the chicken and separate it at the joints. Remove all the skin and fat. Cover the chicken with cold water. Add one tablespoonful of salt, one saltspoonful of pepper, one small onion, sliced. Simmer until the

From 1891 Church Cook Book

EZEKIAL BREAD

Want to lose 28# in forty days?
Eat only Ezekial bread for bkfst.
and lunch, a regular dinner: PRESTO!

EZEKIAL FLOUR:

2 1/2 c. wheat	1/4 c. lentils
1 1/2 c. rye	2 T. navy beans
1/2 c. barley	2 T. red kidney beans
1/4 c. millet	2 T. pinto beans

Grind together to make fine flour.
Quadruple above for 3 batches of bread.

EZEKIAL BREAD:

10 1/2 c. Ezek. flour (or 8 1/2 c. Ezek. flour
+ 2 c. wh. wheat

Add nuts, raisins or seeds.

Set yeast: 1 c. lukewarm water
1 t. honey or sugar
2 T. Red Star yeast

Mix: 1/2 c. oil
3/4 c. honey, 1/4 c. molasses
3 c. lukewarm water, 2 t. salt

over

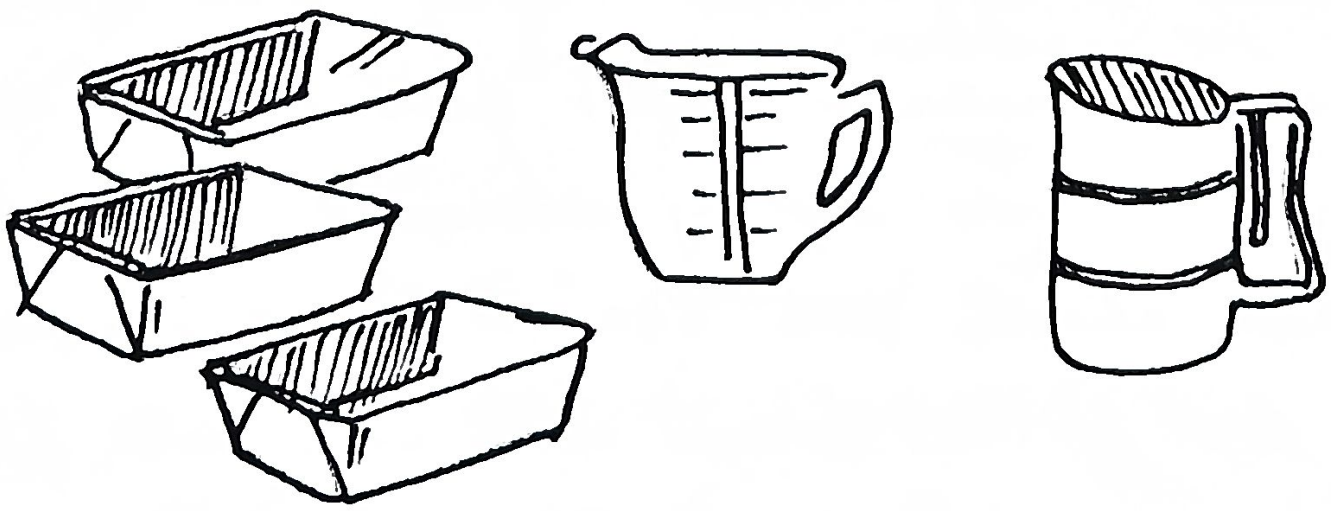
Combine liquids with yeast. Using mixer, add flour, 1 c. at a time. Grease 3 bread pans. Let rise 1 hr. Bake: 325° - 1 hr. - or slower + longer. (I found I used about 11 c. flour and kneaded it before putting in pans. Ingredients are listed in Ezekial 4:9.)

Flour available at:

Natural Foods Warehouse
21705 - 66 Ave. W., Lynnwood
775-3479

or: Grind at Health Food Store
preferably with electric grinder!

Marian Halvorson



From New Zealand

Honey moan special.

3 ozs butter
1 " sugar
1 egg
1 cup flour
1 tsp baking powder

—"—

1/2 can condensed milk
1/2 cup sugar
2 tbsp butter
1 " golden syrup
1 tsp vanilla
2 egg yolks beaten a little.

Cream butter and sugar add egg, then flour and baking powder, press into baking paw.

put all ingredients into a pot and warm up. when dissolved mix well and pour evenly over shortcake.

Beat 2 egg whites stiffly, add 4 tablespoon sugar (caster is best) fold ~~in~~ in and spred over top of caramel. Bake in slow oven about 300 - 350 for about 1 hour, live to cool for 24 hours and cut into fingers

Jytte Wagner

Gnocchi a La Romaine

1 qt. scalded milk
1 Cube butter
1 Cup Hominy Grits
1 t. salt

Put milk in saucepan over med. heat, add butter, salt and grits. Let cook until thick mush. (about 10 min.) stirring constantly. Beat with electric beater, 5 min, after removing from heat; then pour into flat pan, cool, set in ref. until firm. Cut into squares and arrange in a casserole (like fallen dominoes). Melt 1/3 Cup butter, and pour 1/2 of this over grits in casserole. Then sprinkle 1/2 of following cheese mix over the grits (grate 1-1 1/2 C. swiss cheese and 1/2 C. parmesan) Arrange balance of grits in casserole, pour over remaining butter, then grated cheeses. Bake at 400 - 20-25 min Can be prepared day before up to baking point.

Good for freezing

Hazel Swenson

Baked Kidney Beans with Tomato Sauce

12-15 servings

Drain thoroughly 5 one pound cans of red kidney beans.

In a bowl combine a 14 oz. bottle of catsup, 1 tablespoon Tabasco and ¼ teaspoon allspice.

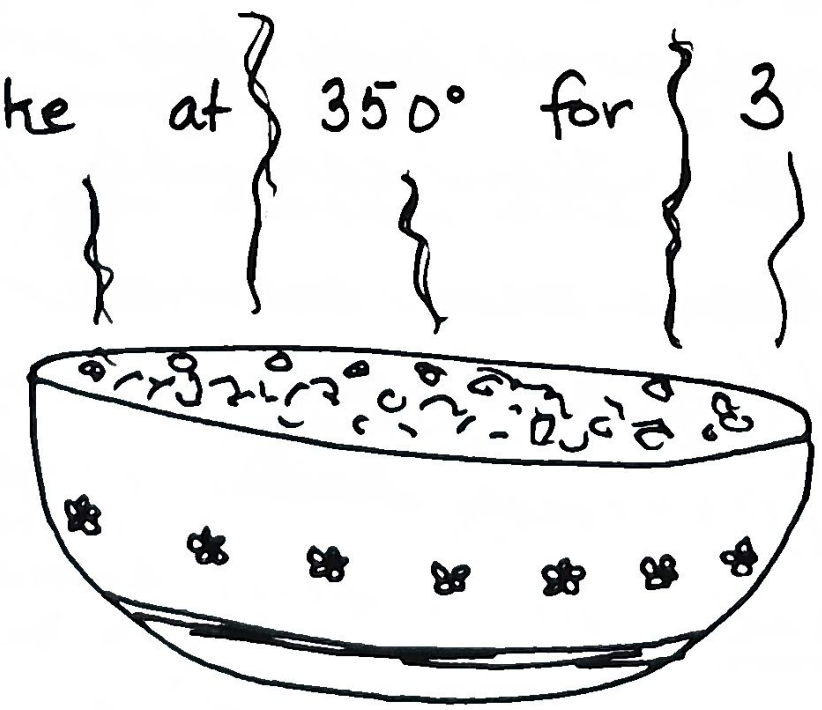
Sprinkle 6 thick slices chopped bacon in bottom of a 13" x 9" x 2" pan and top with beans, half only.

Sprinkle 2 onions, 2 green peppers, and 3 tomatoes (all chopped) over the beans.

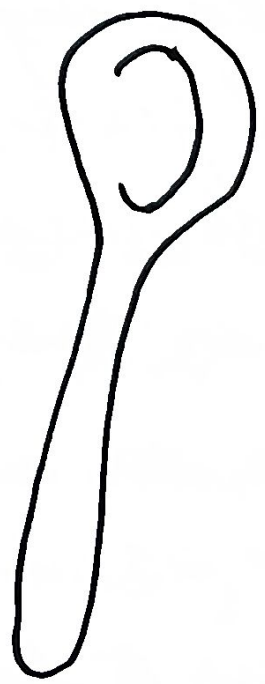
Cover with the rest of the beans.

Top with the catsup mixture and 1 cup brown sugar.

Bake at 350° for 3 hours.



great crowd stuff!



Lani Sopchak

Green Enchiladas

12 corn tortillas
1/4 c. cooking oil
1 c. grated monterey jack cheese
1 c. grated cheddar cheese
1 c. chopped onion
2 c. cubed cooked chicken or turkey

Green Sauce: 1-10oz. pkg. frozen spinach
cooked and drained well
1 can cream of chicken soup (or
cream of mushroom)
2 green onions
1-4oz. can green chili peppers
1/2 pt. sour cream
3/4 c. grated monterey or cheddar

Heat oil in skillet - dip each tortilla to soften.
Spread each tortilla with cheese, onion, & chicken.
Roll and place side by side seam side down
in large cake pan.
Preheat oven to 350°
Put spinach, soup, onions, & chili in blender.
Blend until smooth.
Add sour cream. Blend again.
Pour sauce over enchiladas - sprinkle with
cheese. Cover with foil.
Bake 30 mins.

Mary Bare

Margitti

1 pckg (4 ounce) noodles
Cooked as directed. (drain).
2 tbsp shortning.
1 lb lean ground beef.
1 large onions } chopped.
½ green pepper }
1 4 oz can mushrooms cut up.
1 tsp salt
¼ tsp pepper.
¼ tsp Oregano.
½ cup water
1 can of tomatoe soup.
1 tbsp worcestershire sauce.
½ lb. sharp cheese (grated)

Melt shortning and brown ground meat. Add onions, green pepper and mushrooms. Cook till tender, add seasoning and tomatoe soup.
Place layers of noodles in a

greased casserole, then
layer of meat, cover with
sauce, then half of the
grated cheese.
Repeat then top with
the rest of the cheese.
Bake till the cheese is
melted. (covered.)
Will serve 6 & 8 people.

Olga Stam.

Make paper bag candle
holders for a beach or back
yard supper party. Fold paper
bag tops down an inch or so
all around to make them
rigid. Pour sand in the
bottom to a depth of about
three inches to hold candle
upright. Makes a safe, soft
light.

(Mexican) King Ranch Chicken

1 whole chicken
1 medium onion
1 green bell pepper
Plain Doritos
1 can cream of mushroom soup, diluted with 1/3 soup can of chicken broth
1 can mushrooms, sliced
Velveeta cheese
1 tbsp. Chili powder
1/2 tsp. garlic powder
1 can cream of Chicken soup, diluted with 1/3 soup can of Chicken broth
1 can (jar) Old El Paso taco sauce

Boil a whole chicken; take meat off bone; save the broth. Chop and saute onion and green pepper. In 9x13 inch pan, layer the Dorito chips, chicken meat, cream of

mushroom soup diluted with 1/3 can chicken broth, sliced mushrooms, sauteed onion and pepper. Cover top with sliced Velveeta cheese. Mix together chili powder, garlic powder, cream of chicken soup diluted with 1/3 can chicken broth, and pour over top of casserole. On top of all, pour Old El Paso taco sauce to taste. Bake at 375° uncovered for 35 to 40 minutes.

Mary Elinor Raley

OUR BABY.

HOW TO KEEP THE LITTLE ONES WELL.

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In writing us, mention Cook Book.

WELLS, RICHARDSON & CO., Burlington, Vt.

From 1891 Church Cook Book

Clara Garcia's Spanish Rice

1 T. oil
½ C. long gr. rice
2 T. chopped onion
1 t. salt
¼ t. pepper
¼-½ t. oregano
1-2 cloves garlic minced
1 C. Canned tomatoes
w/ juice - broken up
water to barely cover

Brown rice in oil; add onion & garlic to just sauté (season w/ salt, pepper & oregano) add tomatoes, juice and water

Cook uncovered until rice looks almost dry — Cover & simmer until done - usually 10-15 min.

Don't stir while rice is boiling or it will be sticky.

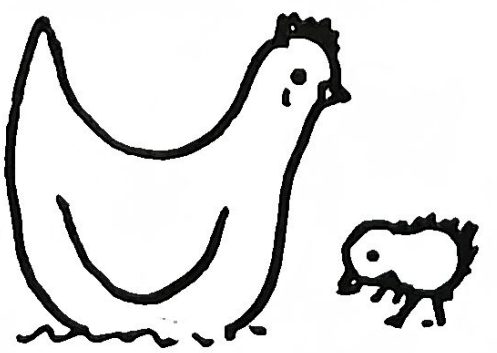
Serves 4 Ann Zwick

Adobo
(A Phillipine Favorite)

1 chicken - cut in serving pieces
2 cloves garlic, minced
½ c. (or less) cider vinegar
½ c. soy sauce
1 bayleaf
⅛ tsp pepper
salt to taste

Marinate the chicken in all ingredients at least 4 hours. Turn once. Bring to a boil in a wide skillet - reduce heat to med., cover and cook 15 min. Turn chicken over and cook another 10 min. Transfer chicken to a glass baking dish. Pour liquid over chicken. Bake 20 min. at 350°. Serve warm.

Zenaida Rivera



Danish Frosted Dessert

4 c. boiling water
2 pkgs. (6 oz.) lemon jello

Cut up 16 marshmallows and melt in jello. Stir; chill until set but not firm. Add a #2 can of drained crushed pineapple. Keep the juice. Add 4 sliced bananas. Set until firm.

Topping: 1 c. pineapple juice
2 tbsp. flour
2 tbsp. butter
½ c. sugar
2 whole eggs beaten

Cook until thick. Cool and add 1 cup cream whipped. Spread over jello. Scatter nuts on top (about ½ cup).

Alice Fredekind

from Denmark

Rye bread with Saurdough.

Saurdaug

1 yeast
2 cup buttermilk
2 cup rye meal
room temperatur

mix yeast and buttermilk, add ry flair. cover with damp cloth and leave at for 3 days. 3 days later gain mix:

Saurdaugh.

1 yeast
2 cup buttermilk
2 cup warm beer
2 tsp salt
2 lb. ryemeal
1 cup regular flour

Mix yeast and buttermilk, add saurdaugh, beer, salt, ryemeal and as much flair as it will take. work will an table, and leave to raise fr 1 hair, shape into two loafs, let stand fa ½ hour brush with butter and bake 1½ hour at 350°

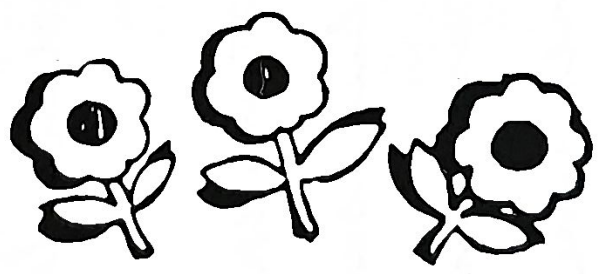
Jytte Wagaman

P.S. if yai dont iise loaf pans, add a little mor flair

Flät Bröd

Gracie Fagren

1 Cup sour cream
1 Cup buttermilk
2 tsp soda
2 tbsp sugar
½ tsp salt
3 - 4 cups whole wheat flour -
Makes 13 - 14 rounds of Flät Bröd
Roll thin place on cookie sheet
cut with pastry cutter —
bake at 400° for 3.5 min - Watch Closely
Good served with Cheese —



Rusks

1 cup sugar
1 cup shortening
(butter + margarine)
2 eggs
1 T cream
10 cardamom seeds
(crushed)
1 tsp. almond extract
3 cups flour
1 tsp baking powder
½ tsp soda
pinch of salt
Put in greased bread pans to about 1" thick.
Bake at 350°. 25 min.
Slice and brown in oven.
Turn slices to dry. May leave out over night to dry completely.

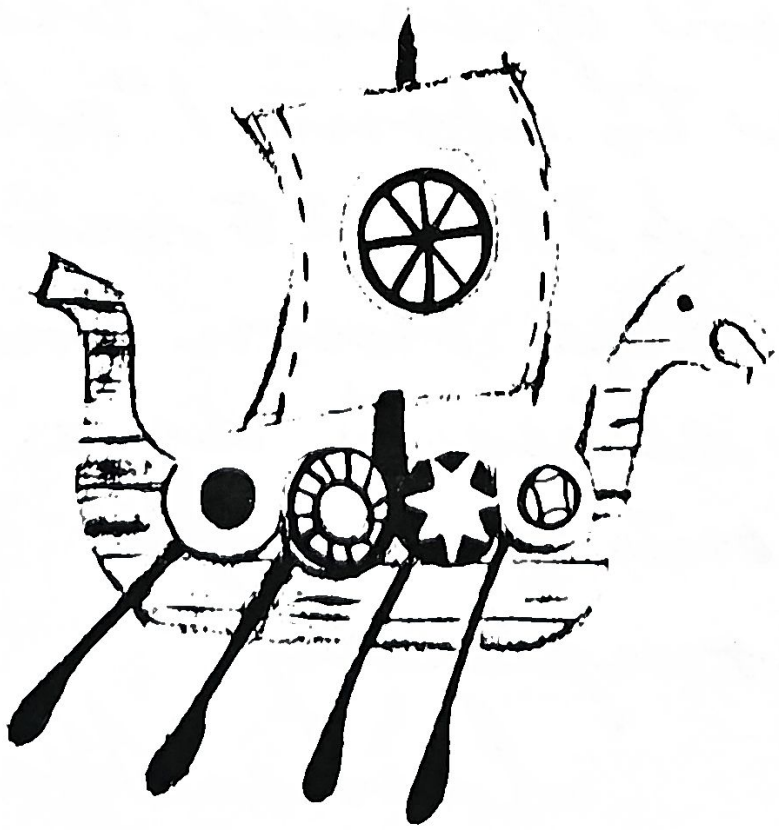
Irene Skaurud

Krumkaker

1 cup whipping cream
½ cup sugar
1 cup flour

Whip cream and sugar until stiff. Mix in flour. Bake in krumkaker iron and roll at once.

Astri Horn



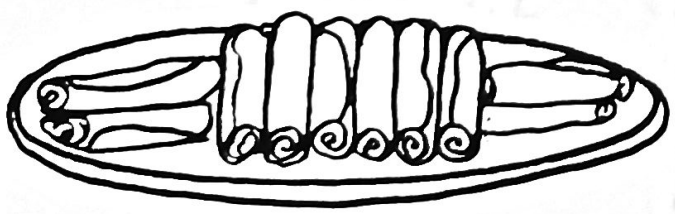
Icelandic Crepes (Pönnukokur)

3 eggs
1½ cups half & half
1½ tbsp. lemon juice
2 cups milk
2 cups all purpose flour
½ tsp baking soda
¼ tsp salt

Put eggs, half & half, lemon juice and milk in blender. Mix well. Sift dry ingredients together and add to liquid in blender. Blend until smooth — batter will be quite thin. Lightly grease and heat 9" skillet. Pour ¼ cup (two more) batter on heated skillet. Tip and swirl the pan to help spread the batter evenly. Brown lightly on each side. Sprinkle with brown or white sugar (I use a mixture of both) and roll up lightly. Cut in half to serve.

Joanna Sigmon

Messiah Lutheran Church — Auburn



Swedish Queen Pancakes

4 eggs
2 cups milk
2 tbsp butter, soft
1 1/4 cups flour
2 tsp sugar
1 scant tsp salt

Beat eggs well. Add milk, butter, flour, sugar and salt. Beat hard. Pour into jelly roll pan (10 x 15 inches) Bake in very hot oven (425 degrees) 15 to 20 minutes. Serve with butter or syrup.

Option: Melt the 2 tablespoons of butter in the pan before pouring in the batter.

Anita Helm

Swedish Oven Pancake.

3	Eggs, whipped
2/3	Cups Sugar
1	Tsp. Salt
3 1/2	Cups Milk
2/3	Cup White Flour
1	Tsp. Vanilla.

Mix and pour into 9X13 pan or 8 in round Skillet which has been buttered.
Bake in preheated oven 400° for 15 min, lower heat to 375° for an additional 35 or 40 minutes. Sprinkle with Sugar and Ground Cardamom if desired, or Cinnamon.

Jennie Westberg.

Swedish Rye Bread
(Limpa)

2-3 pkg. yeast
4 c. buttermilk
1 tsp. soda
2 c. water
½ c. shortening
1 c. sugar (or raw honey)
6 tsp. salt
½ c. molasses
6 c. rye flour
8 c. white flour

Dissolve yeast in ½ c. warm water and add 1 tsp. sugar. Combine sugar, shortening, salt, and molasses. Add water and bring to a boil. Combine soda and buttermilk; add to hot liquid mixture. Cool to lukewarm - then add yeast and rye flour. Beat thoroughly. Add enough white flour to make a stiff dough. Knead well. Place in greased bowl to rise until light. Knead down once; shape into 6 round loaves. Let rise until light. Bake at 350° for 45 minutes.

Beulah Fuller

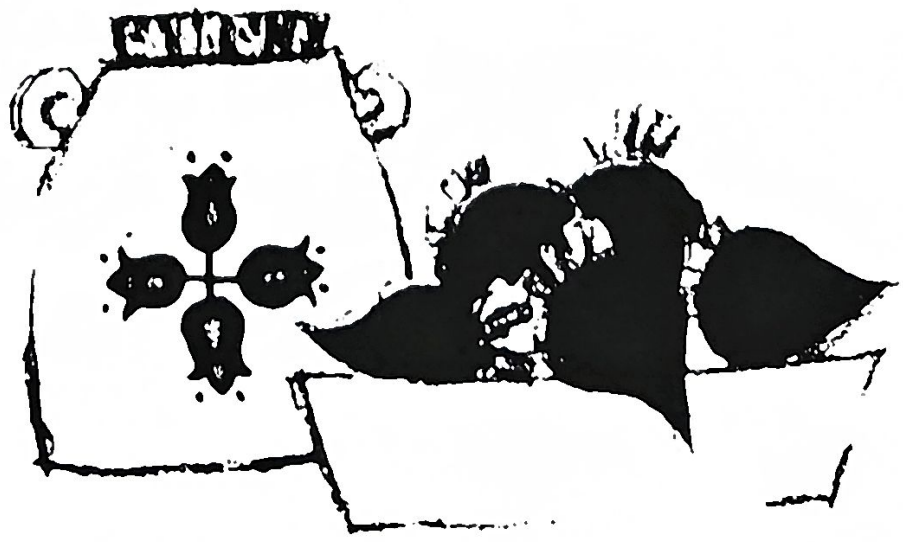
Miscellaneous

Gloria Dei Recipe

Pickled Beets

4 quarts small beets
(boiled + skins removed)
3 cups vinegar
2 cups water
2 cups sugar
3 inch stick cinnamon
1 tsp whole cloves
1 tsp whole allspice
1 tsp plain salt

Bring to boil and pour over beets, simmer 5 min.
Pack beets in jars &
Pour boiling syrup over.
Process 7 minutes in
water bath.

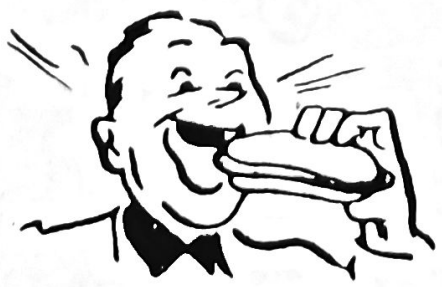


Bunsteads
(From River's Inlet Fishing Trip)

10 buns
1/4 lb. cubed Am. Cheddar Cheese
3 hard cooked eggs, chopped
1 7oz. can tuna fish
1 T-bsp. chopped green pepper
2 T-bsp. chopped onion
2 T bsp. sweet pickle relish
2 T bsp. chopped stuffed olives (optional)
1/4 c to 1/2 c. mayonnaise or salad dressing.

Mix all together and chill until ready to use. Fill buns - Cover each with foil. Bake at 250 - 300° - 30 min. May be spread on half buns and placed on cookie sheet. Bake 15 min.

Bertha Holmes



Cracker Jacks

½ cup honey
¼ cup butter or margarine
6 cups popped popcorn
1 cup peanuts

Heat honey and butter or margarine in a saucepan until butter melts and mixture is well blended. Pour over the popcorn which has been mixed with the peanuts. Stir well and spread onto a large baking sheet.

Bake at 350° for 5-10 minutes stirring several times as mixture can burn easily. Store in a plastic bag or container. Barbara Gurske

Finger Jello

4 envelopes Knox
unflavored gelatine
3 pkgs. - 3oz. each flavored
gelatine
4 cups boiling water

Combine, stir until dissolved
Pour into large pan. Chill.
Cut into squares to eat.
Kids love it.

Jean Hamlin

Honey Graham Crackers

2 cups all purpose flour
½ cup whole wheat or graham flour
⅓ cup packed brown sugar
½ cup shortening
¼ cup each honey or oil
3 Tablespoons cold water
1 teaspoon each salt and baking soda

In medium bowl stir all ingredients about 3 minutes to blend well. Divide in half. Place ½ dough on ungreased baking sheet. Roll out on the baking sheet to a 12" x 10" rectangle. With knife, score 2" squares leaving the squares in place. Prick all over with fork. Bake in a 425° oven for 8-10 minutes. Remove from oven and cut apart while still hot. Let cool on baking sheet. (they crisp as they cool). Repeat with remaining dough. Makes 60.

Barbara Gurske

Raspberry Jam from Green Tomatoes

5 c. pureed green tomatoes

4 c. sugar

Bring to boil, lower heat and simmer 20 minutes.

Remove scum.

Add 2 packages raspberry jello. Freeze.

(If freezing not desired, add 1 package of Shure-Gel.)

Lani Sopchak

Marinade for Barbecued Salmon

½ cup butter
2 cloves garlic
½ cup catsup
2 T. soy sauce
1 T. lemon juice
dash pepper
dash worcestershire

Simmer 5 minutes

Cover salmon with marinade & leave 20 minutes before barbecuing. Baste while cooking.

Chic Loveless

Edible Christmas Tree Ornaments

350° 2 doz. 2½" x ¼" cookies

Easy and very good for group projects. It's our family tradition every Christmas for us all to make a few ornaments for the tree.

3 oz. cream cheese, ½ c. butter, ½ c. brown sugar, ½ t. salt, 1 t. vanilla, almond, rum or peppermint flavoring.

- Combine above at room temperature in large bowl and stir till well blended.
- Add 1⅔ c. flour and stir until dough forms a ball.

KNEAD 2 minutes, adding additional flour until smooth, pliable and not sticky.

SHAPE on ungreased cookie sheets.

BAKE at 350° till edges are light brown:
thin shapes: 10-15 min.
thick: 15-20 min.

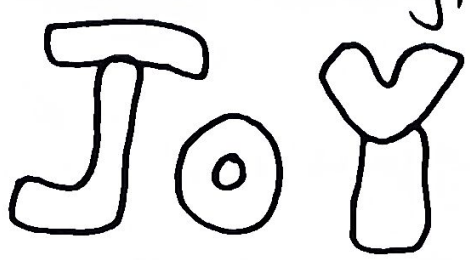
COOL 5 minutes, remove from cookie sheets. Store loosely covered. Leftover dough can be refrigerated 2 weeks.

SHAPING & DECORATING

Suggestions for decorations:
sprinkles, nuts, chocolate chips, raisins

Suggestions for shapes:
tree, ball ornament, angel, letters, bell, stocking, star, filled with jam

to hang: cut hole near top with straw before baking, hang with thread



Lani Sopchak

Rice Hot Cakes

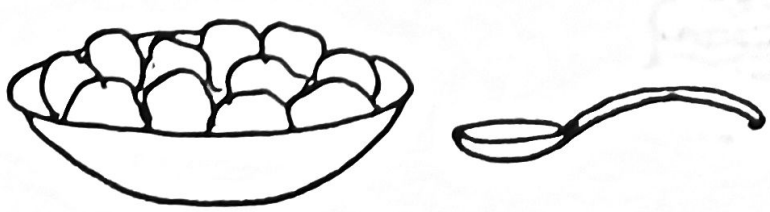
3 eggs - separated
Beat yolks until light
Add ½ tsp. sugar
2 tbsp. milk
2 tbsp. flour
½ tsp. baking powder
1 cup boiled rice
Beat egg whites until fluffy + add ½ tsp. sugar.
Fold egg whites into rice mixture.
Cook on greased skillet.

Thanks to Glenna Apsata.

Puff Balls

A piece of butter as large as an egg stirred until soft; add three well beaten eggs, a pinch of salt and half a teacup of sour cream. Stir well together, then add enough flour to make a very thick batter. Drop a spoonful of this into boiling water. Cook until puffs rise to the surface. Dish them hot with melted butter turned over them. Nice accompaniment to a meat dinner, also side dish similar to macaroni.

From the White House Cook Book copyright 1887.



Martha Helm

PENN DUTCH SOUP BALLS

MIX 1 CUP FLOUR
½ tsp SALT
CUT IN 2 Tbsp BUTTER
BLEND IN 4 EGGS
ADD ONE OR TWO Tbsp MILK
DROP BY SPOONFUL INTO HOT
BROTH - SIMMER ABOUT
10 MIN. UNTIL FIRM

LELA SWEARNGIN

SWEET POTATO CROQUETTES.

Boil, peel and mash four good-sized potatoes, add two ounces of butter, a half-teaspoonful of salt and a dash of cayenne; beat until smooth; form into cylinder-shaped croquettes. Dip in egg and then in bread crumbs, and fry in smoking-hot fat.

POTATOES A LA MAITRE DE L'HOTEL.

Use raw potatoes cut in dice, or scooped with potato scoop, cook until tender in salted water, drain and spread the butter over them hot.

Dressing: Mix one tablespoonful of butter with the yolk of one egg; add one teaspoonful lemon juice, and one teaspoonful chopped parsley; one half teaspoonful salt, and one salt-spoonful of pepper.

From 1891 Church Cook Book

Kitchen Hymn

Lord of all pots and pans and things,
Since I've no time to be
A saint by doing lovely things
Or watching late with Thee,
Or dreaming in the early daylight,
Or storming heaven's gate,
Make me a saint by getting meals
And washing up the plates.

Although I must have Martha's hands,
I have a Mary mind;
And when I black the boots and shoes,
Thy sandals, Lord, I find.
I think of how they trod the earth
Each time I scrub the floor;
Accept this meditation, Lord,
I haven't time for more.

Warm all the kitchen with Thy love
And light it with Thy peace.
Forgive me all my worrying and
Make all grumbling cease.
Thou who dids't love and give men food
In room, or by the sea,
Accept this service that I do –
I do it unto Thee.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR

4-cup baking dish:
9-inch pie plate
8 x 1 1/4-inch layer-cake pan
7 3/8 x 3 5/8 x 2 1/4-inch loaf pan

6-cup baking dish:
8 or 9 x 1 1/2-inch layer-cake pan
10-inch pie plate
8 1/2 x 3 5/8 x 2 5/8-inch loaf pan

8-cup baking dish:
8 x 8 x 2-inch square pan
11 x 7 x 1 1/2-inch baking pan
9 x 5 x 3-inch loaf pan

10-cup baking dish:
9 x 9 x 2-inch square pan
11 3/4 x 7 1/2 x 1 3/4-inch baking pan
15 x 10 x 1-inch jelly-roll pan

12-cup baking dish and over:

13 1/2 x 8 1/2 x 2-inch glass baking pan	12 cups
13 x 9 x 2-inch metal baking pan	15 cups
14 x 10 1/2 x 2 1/2-inch roasting pan	19 cups

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsps.	14.8 milliliters
2 Tbsps.	1 ounce	29.6 milliliters
1 jigger	1 1/2 ounces	44.4 milliliters
1/4 cup	4 Tbsps.	59.2 milliliters
1/3 cup	5 Tbsps. plus 1 tsp.	78.9 milliliters
1/2 cup	8 Tbsps.	118.4 milliliters
1 cup	16 Tbsps.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups, plus 3 1/3 Tbsps.	1,000.0 milliliters
1 ounce (dry)	2 Tbsp.	28.35 grams
1 lb.	16 ounces	453.59 grams
2.21 lbs.	35.3 ounces	1.00 kilogram

KITCHEN MEASURES

3 tsp.	= 1 tbsp.
4 tbsp.	= ¼ cup
16 tbsp.	= 1 cup
2 cups	= 1 pint
2 pints	= 1 quart
4 quarts	= 1 gallon
4 pecks	= 1 bushel
16 oz.	= 1 pound
2 cups liquid	= 1 pound
4 cups flour	= 1 pound
2 cups sugar	= 1 pound
2 cups solid meat	= 1 pound
2 cups butter	= 1 pound or 4 sticks
4 tbsp. flour	= 1 oz.
2 tsp. salt or butter	= 1 oz.
1 oz. chocolate	= ¼ cup cocoa
1 square unsweetened chocolate	= 1 oz.
1 lb. powdered sugar	= 3½ cups
1 lb. all-purpose flour	= 4½ cups sifted
1 egg white	= 2 tbsp.
1 egg yolk	= 1 tbsp.
1 lb. apples	= 3 medium whole
1 lb. apples	= 3 cups pared and sliced
1 lb. beans (navy, lima, kidney)	= 2½ cups
1 lb. cocoa	= 4 cups
1 lb. coconut	= 7 cups
1 lb. coffee	= 5½ cups
1 lb. raw cranberries	= 4¾ cups
1 lb. pitted dates	= 2½ cups
1 lb. macaroni	= 4 cups (2½ qts. after cooking)
1 cup raw macaroni	= 2½ cups (approx.) cooked
1 lb. raisins	= 3¼ cups
1 lb. rice	= 2-7/8 cups (1¾ qts. after cooking)
1 cup raw rice	= 2-1/3 cups (approx.) cooked
1 lb. walnuts, halves (shelled)	= 4½ cups
1 lb. cabbage, raw	= 4 cups shredded
1 lb. carrots	= 5 cups diced
1 lb. celery	= 2 small bunches
1 lb. potatoes	= 3 medium
1 lb. tomatoes	= 4 small
¼ lb marshmallows	= 16 marshmallows

For:	Use:
1 cup sifted all-purpose flour	1 cup plus 2 tbsp. sifted cake flour
1 cup sifted cake flour	1 cup minus 2 tbsp. sifted all-purpose flour
1 cup unsifted flour	1 cup plus 3 tbsp. sifted flour
1 tbsp. cornstarch	2 tbsp. flour
1 tsp. baking powder	¼ tsp. soda plus ½ tsp. cream of tartar
1 whole egg	2 egg yolks plus 1 tbsp. water (in cookies, etc.)
1 whole egg	2 egg yolks (in custards, etc.)
1 sq. unsweetened chocolate (1 oz.)	¾ tbsp. cocoa plus 1 tsp. shortening
1 cup fresh milk	½ cup evaporated milk plus ½ cup water
1 cup fresh milk	½ cup condensed milk plus ½ cup water (Reduce sugar slightly in recipe.)
1 cup fresh milk	4 tbsp. powdered milk plus 1 cup water
1 cup fresh milk	1 cup sour milk or buttermilk plus ½ tsp. soda. (Decrease baking powder 2 tsp.)
1 cup sour milk or buttermilk	1 cup fresh sweet milk with 1 tsp. lemon juice or vinegar stirred in
1 cup honey	¾ cup sugar plus ¼ cup liquid
1 cup sugar	1 cup honey or syrup and reduce liquid in recipe ¼ cup (in cakes sub. honey for only ½ of recipe)
1 cup corn syrup	1 cup sugar plus ¼ cup liquid when used to replace ½ of sugar
1 cup butter	1 cup margarine or 7/8 to 1 cup hydrogenated fat plus ½ tsp. salt
1 cup butter	7/8 cup lard plus ½ tsp. salt
1 cup butter	7/8 cup rendered fat plus ½ tsp. salt
1 cup coffee cream	3 tbsp. butter plus about 7/8 cup milk

CONTENTS OF CANS

Size	Average Contents
8 oz.	1 cup
picnic	1 1/4 cups
#300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

MAKE 1 CUP OF FINE CRUMBS WITH...

28 saltine crackers
4 slices bread
14 square graham crackers
22 vanilla wafers

OVEN TEMPERATURES

Temperature Fahrenheit	Term
250-300	Slow
325	Moderately slow
350	Moderate
375	Moderately quick
400	Moderately hot
425-450	Hot
475-500	Extremely hot

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